THE REMINDER

UP-TO-DATE BARTENDERS' VEST POCKET GUIDE

BY
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BINGHAMTON, N. Y.

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PRICE, ONE DOLLAR

THE REMINDER

An Up-to-Date, BARTENDERS'
VEST POCKET GUIDE

How to Mix Drinks of the Present Time

BY

J. A. DIDIER

Publisher and Professional Bartender

Containing Clear and Practical Directions for Mixing the Most Popular Plain and Fancy Drinks, Such as Cocktails, Daisies, Fixes, Fizzes, Flips, Sours, Cobblers, Punches, Rickeys, High Balls, Frappes, Juleps, Hot Drinks, Etc. Etc.

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FIFTH EDITION

PREFACE

The principal aim in preparing this book has been to give an accurate collection of approved recipes for general purposes. The work is essentially what it claims to be—a Reminder. All historical details have been omitted, and popular and simple descriptions have, wherever possible, been preferred to technical and scientific language. These directions can be relied upon as accurate, as they have been thoroughly examined by your humble servant and practically tested by me and other competent men before being given to the public.

There are many new recipes contained in this book never before published, and all are up-to-date.

You will also find a few blank pages in the back of this book to write in any new concoction that you may learn.

I remain,

Yours respectfully,

JAKE DIDIER.

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HINTS

The greatest accomplishment of a bartender lies in catering to the tastes of his customers.

Fancy drinks are generally trimmed with fruits in season. Some persons prefer strained drinks plain with the fruits served on a separate dish. Inquire whether the customer desires his drinks plain or decorated before serving.

Wash ice clean. The ice used for mixed drinks should be perfectly clear, and when broken up should be handled with an ice scoop.

Use cracked ice when drinks are to be stirred and spirits are the principal part of the drink.

Use small lumps of ice in other cases, and remove before serving.

Shake your drink well. Without that you will never get a first-class drink. This has special reference to such drinks as fizzes, milk punches, egg-noggs, frappes and similar drinks containing sugar.

In serving punches, lemonades, cobblers, coolers, juleps and similar drinks to parties of ladies in summer resorts or hotels and cafe, the proper

way is to take a small napkin, fold it into a V shape. After the drink is made place it around the glass, pin it and serve. It prevents soiling the gloves when enjoying the above beverages.

Punches, bowls and cups made and served without ice in the punch bowl, may be cooled by taking a metal dish or tub, placing punch bowl inside of this, and fill space between the bowl and dish with fine ice; decorate top outside of bowl with fruit.

Serve champagne very cold—the dry colder than brut.

Whiskey can be served cold, but brandy loses its bouquet if chilled.

Cordial drinks are prepared with great care so as to have each cordial show separately when placed before the customer. Each cordial may be dropped from the end of a spoon to prevent intermingling.

Wines are not alone a mere luxury, but are best known for their fragrance, richness of flavor, and medicinal-tonic properties for invalids, and are excellent for luncheon and dinner purposes, especially wines of the highest merit: fine old Port, Sherry, Burgundies, Clarets, Moselle, Sauternes, Maderia, and pure domestic Wines and Champagnes.

Claret, Burgundy, Sauterne and Bordeaux wines must be handled with great care. They should be kept in a temperature of 60 to 70 degrees in a horizontal position, and in serv-

ing them, especially in drawing the cork, shaking of the bottle should be avoided.

Serve Sherry, Maderia and Port wines at 50 to 60 degrees.

Serve cocktails with oysters; sherry with soup; Sauterne, or white wine, with fish; claret, or light red wine, with meat; rich red wine with entrees; champagne before and with dessert; Cognac and cordials with coffee, cigars and cigarettes.

Number of glasses contained in the so-called quart bottles:

Brandy	32
Sherry	24
Maderia and Port	10
Hock, Sauterne and Claret	8
Champagne	6

A barrel of ale or beer contains 31½ gallons, and there are 3,968 ounces in a barrel. Table shows amount expected for this same:

Size Glass	No. Glasses	Per Glass	Amount
8 oz.	496	5 cts.	$24.80
9 "	440	5 "	22.00
10 "	396	5 "	19.80
11 "	360	5 "	18.00
12 "	330	5 "	16.50
14 "	283	5 "	14.15
16 "	220	5 "	11.80

The contents of a freight car of whiskey contains from 55 to 65 barrels. A car of wine contains from 50 to 55 barrels. A car of beer contains from 70 to 76 barrels. A car of bottles contains from 155 to 160 gross. A car of jugs contain about 5,000 gallons.

Standard Weights.

1 lb.	equals		16 ozs.
½ "	"		8 "
¼ "	"		4 "
1 oz.	"		8 drachms
1 drachm	equals		60 grains

Measures of the United States
(Distilled Water)

1 gal.	equals		8 lbs.
½ "	"		4 "
1 qt.	"		2 "
1 pt.	"		1 "
½ "	"		½ "

DOCTORS USUALLY PRESCRIBE

Champagne for the stomach.
Port wine for the blood.
Claret for the liver.
Tokay for the system.
Whiskey for strength.
Brandy for faintness.
Rum for colds.
Sherry for weakness.
Gin for the kidneys.
White wines for fatness.
Scotch whiskey for the lungs.
Blackberry brandy for dysentery.

AFTER DINNER DRINKS

Pony brandy.
Brandy and curacoa.
Crème de menthe, iced.
Pony Grand Marnier. If iced, use sherry glass.

NOTE

On all my recipes for the various drinks you will find the word "drink" used. A drink means a wineglass or jigger full. When measuring the mixture, etc., the proper article to be used is a jigger. A pony means three-fourths of an ounce; one-third, two-thirds, etc., means one-third of the final drink; a dash being no definite measure, I leave it to the mixer's judgment to suit taste.

THE REMINDER

ABSINTHE COCKTAIL.

Use a mixing glass half full of cracked ice; twist lemon peel over it.

2 dashes of gum syrup.
1 dash of Angostura bitters.
1 dash of anisette.
1 pony of absinthe.

Stir well, strain into a cocktail glass and serve.

ABSINTHIUM COCKTAIL.

Use a mixing glass.

1 pony of absinthe.
3 dashes of gum.
1 pony of water.

Stir, pour into a cocktail glass filled with fine ice; dash Maraschino on top and serve.

AFFINITY COCKTAIL.

Use a mixing glass.

2 dashes Aromatic bitters.
⅓ drink French vermouth.
⅓ drink Italian vermouth.
⅓ drink Scotch whiskey.
½ glass cracked ice.

Stir, strain, twist lemon peel over top, add cherry and serve.

ALPINE ROSE COCKTAIL.

Use a mixing glass.

½ pony creme de cocoa.
½ pony Apricot brandy.
½ glass cracked ice.

Shake well, strain into a sherry glass, twist piece of orange peel over drink and serve.

AMERANTH COCKTAIL.

Make a regular Whiskey Cocktail and strain into a sour glass; fill up with carbonated water, dip a spoon into the liquor, then into fine sugar; with what sugar remains upon the spoon stir the cocktail so as to cause it to ferment, and serve.

ANTLER'S COCKTAIL.

Use a mixing glass.

¼ Dubonnet.
¼ French vermouth.
½ dry gin.
1 slice of orange peel.
1 slice of lemon peel.
½ glass of cracked ice.

Shake, strain into a cocktail glass. (Add olive if desired).

APPLE JACK COCKTAIL.

Fill mixing glass half full of cracked ice; twist a piece of lemon peel over the ice.

2 dashes of gum syrup.
2 dashes of orange bitters.

1 dash of Peychaud or Angostura bitters.
1 drink of apple jack.

Stir, strain into a cocktail glass and serve.

BARRY COCKTAIL.

A mixing glass half full of cracked ice; twist lemon peel over the ice.

1 dash of Angostura bitters.
2 dashes of creme de menthe.
½ drink of Tom or Plymouth gin.
½ drink of vermouth (Italian.)

Stir, strain into cocktail glass and serve.

BARTENDERS' COCKTAIL.

A small piece of ice into a whiskey glass.

1 dash of orange bitters.
1 dash of gum syrup.

Hand the bottle of liquor to the customer, allowing him to help himself.

BAMBOO COCKTAIL.

Half a goblet of cracked ice.

1 dash of bitters (orange).
½ drink of Italian vermouth.
½ drink of Sherry wine.

Stir, strain into a cocktail glass and serve.

BIJOU COCKTAIL.

A mixing glass half full of cracked ice.

½ pony of Grand Marnier.
1 pony of Italian vermouth.
½ drink of Plymouth gin.

Stir, strain into a cocktail glass and serve.

BOBBY BURNS COCKTAIL.

A mixing glass half full of cracked ice.

1 teaspoonful of Benedictine.
½ drink of Italian vermouth.
½ drink of Scotch whiskey.

Stir, strain into cocktail glass, twist lemon peel over top and serve.

BRAIN STORM COCKTAIL.

Use old-fashioned cocktail glass.

1 lump of ice.
2 dashes of Benedictine.
1 piece of orange peel.
1 pony of French vermouth.
1 drink of Irish whiskey.

Serve with small bar spoon in glass.

BRANDY COCKTAIL.

A mixing glass three-quarters full of cracked ice.

2 dashes of gum syrup.
1 dash of bitters.
1 dash of curacoa.
1 drink of brandy.

Stir, strain, twist lemon peel over top and serve.

(If absinthe is required, put one dash into cocktail glass before straining the above mixture into it).

BRONX COCKTAIL.

Use a mixing glass.

¼ French vermouth.
¼ Italian vermouth.
½ Dry gin.
½ glass cracked ice.
1 slice of orange.

Shake, strain in cocktail glass, and serve.

CASINO COCKTAIL.

Use a mixing glass.

2 dashes of Maraschino.
2 dashes of orange bitters.
2 dashes of lemon juice.
1 drink of Tom gin.
½ glass of cracked ice.

Stir, strain, and serve with cherry.

CHAMPAGNE COCKTAIL.

Take one piece of loaf sugar; put one dash of Angostura bitters on sugar; drop into a champagne goblet.

1 piece of lemon peel.
1 piece of ice.

Fill glass with champagne, stir gently and serve.

CHERRY COCKTAIL.

Use a mixing glass.
2 dashes of syrup.
1 dash of Aromatic bitters.
1 pony of cherry wine.
1 pony of Italian vermouth.
½ glass of cracked ice.

Stir, strain into a cocktail glass, add cherry, and serve.

CHOCOLATE COCKTAIL.

Use a mixing glass.
1 teaspoonful of sugar.
1 fresh egg.
1 pony Maraschino.
1 pony Chartreuse (yellow).

Fill with fine ice; shake well, strain into fancy stem glass and serve.

CINCINNATI COCKTAIL.

Half glass of beer; fill balance with soda water and serve.

CLOVER LEAF COCKTAIL.

Use a mixing glass.
White of an egg.
2 dashes lemon juice.
1 teaspoonful grenadine syrup.
⅓ drink French vermouth.
⅔ drink dry gin.
½ glass fine ice.
1 teaspoonful cream.

Shake, strain in cocktail glass to serve fancy; add sprig of mint.

CLUB COCKTAIL.

Use mixing glass.
2 dashes of syrup.
2 dashes of orange bitters.
1 dash of Chartreuse.
⅔ drink of Old Tom gin.
⅓ drink of Italian vermouth.
Stir, strain, and serve.

CLUB SODA COCKTAIL.

Take one piece of loaf sugar; put two dashes of Angostura bitters on sugar; drop into a long, thin glass.
1 piece of lemon peel.
1 piece of ice.
1 bottle of Club soda.
Take bar spoon half full of pulverized sugar, stir gently and serve in same glass.

COFFEE COCKTAIL.

Use a mixing glass.
1 teaspoonful sugar.
1 fresh egg.
½ glass of fine ice.
1 pony of brandy.
1 wineglass Port wine.
Shake well, strain into a fancy stem glass, nutmeg on top, and serve.

CREOLE COCKTAIL.

A mixing glass half full of cracked ice.
2 dashes of Benedictine.
2 dashes of Pecon bitters.

½ drink of vermouth:
½ drink of whiskey.

Stir well, strain into a cocktail glass, twist lemon peel on top and serve.

DERBY COCKTAIL.

Use a mixing glass.
1 dash of Peychaud or Angostura bitters.
3 dashes of curacoa.
1 slice of lemon.
Half fill glass with cracked ice.
1 drink of whiskey.

Stir well, strain into a cocktail glass and serve.

DUBONNET COCKTAIL.

Use mixing glass.
½ drink dry gin.
½ drink Dubonnet.
½ glass cracked ice.

Stir, strain, and serve.

FIZZ COCKTAIL.

Use medium thin glass.
1 lump of ice.
2 dashes of Angostura bitters.
1 drink of Old Tom gin.

Fill up with syphon water, put in small bar spoon of sugar, stir and serve.

FROSTED COCKTAIL.

Use mixing glass.

3 dashes orange bitters.
2 dashes Benedictine.
½ drink whiskey.
½ drink French vermouth.

Fill glass with cracked ice, stir, then take cocktail glass and rub a piece of lemon around edge, dip in fine sugar, strain into this glass, twist lemon peel on top, put in olive and serve.

GOLF COCKTAIL.
(Dry)

Use a mixing glass two-thirds full of cracked ice.

3 dashes of Hostetter's bitters.
⅓ drink of French vermouth.
⅔ drink of Gordon gin (dry).

Stir well, strain into a cocktail glass, drop in olive and serve.

HOLLAND GIN COCKTAIL.

A mixing glass half full of cracked ice.

1 dash of gum syrup.
1 dash of Aromatic bitters.
1 drink of Holland gin.

Stir and strain into a cocktail glass, twist lemon peel on top and serve.

IMPERIAL COCKTAIL.

Use mixing glass.

1 dash of Aromatic bitters.
1 dash of Maraschino.

½ glass of cracked ice.
½ drink of French vermouth.
½ drink of Plymouth gin.

Stir, strain into a cocktail glass, put in an olive and serve.

ITALIAN COCKTAIL.

Use mixing glass.
2 dashes of gum.
1 dash of Absinthe.
⅔ of Italian vermouth.
⅓ of Fermet Branca.

Stir, strain and serve.

JAPANESE COCKTAIL.

Use an old-fashioned cocktail glass.
1 lump of ice.
1 teaspoonful of Orgeat syrup.
1 dash of Angostura bitters.
1 drink of brandy.

Twist lemon peel on top, stir and serve with spoon in glass.

JOE SMITH COCKTAIL.

A mixing glass half full of cracked ice.
1 dash of Maraschino.
½ drink of Tom gin.
½ drink of French vermouth.

Stir well, strain into a cocktail glass and serve.

LONE TREE COCKTAIL.

Use a mixing glass.

2 dashes of Maraschino.
⅓ French vermouth.
⅔ Dry gin.
1 piece of lemon peel.
½ glass of cracked ice.

Stir, strain into a cocktail glass and serve.

MANHATTAN COCKTAIL.

Use a mixing glass, half fill with cracked ice.

1 dash of gum syrup.
1 dash of Aromatic bitters.
½ drink of Italian vermouth.
½ drink of whiskey.

Stir, strain into a cocktail glass, twist lemon peel on top and serve.
(Add cherry or olive if desired).

MANHATTAN COCKTAIL.
(Dry)

Use a mixing glass, half fill with cracked ice.

2 dashes of orange bitters.
⅓ drink of French vermouth.
⅔ drink of whiskey.

Stir, strain into a cocktail glass and serve.
(Add cherry or olive if desired).

MARTINI COCKTAIL.

Use a mixing glass, half fill with cracked ice.

2 dashes of orange bitters.

1 dash of curacoa.
½ drink of Italian vermouth.
½ drink of Tom gin.

Stir, strain into a cocktail glass, twist lemon peel on top and serve.

(Add cherry or olive if desired).

MARTINI COCKTAIL.

(Dry)

Use a mixing glass, half fill with cracked ice.

1 dash of orange bitters.
⅓ drink of French vermouth.
⅔ drink of dry gin.

Stir, strain into cocktail glass and serve.

(Add cherry or olive if desired).

MARTINI COCKTAIL.

(Frappe)

Use mixing glass.

½ glass of fine ice.
½ pony French vermouth.
½ pony Italian vermouth.
⅔ drink Old Tom gin.
1 piece orange peel.

Shake to a freezing point, strain into a cocktail glass and serve.

MARGUERITE COCKTAIL.

Use a mixing glass, half fill with cracked ice.

2 dashes of orange bitters.
1 dash of curacoa.
½ drink of French vermouth.

½ drink of Plymouth gin.

Stir, strain into cocktail glass, twist lemon peel on top and serve.

MENU COCKTAIL.

Use mixing glass.

½ glass of cracked ice.
1 teaspoonful of creme Yvette.
2 dashes of orange bitters.
⅔ drink of dry gin.
⅓ drink of French vermouth.

Stir, strain into cocktail glass and serve.

MERRY WIDOW COCKTAIL.

A mixing glass half full of cracked ice.

2 dashes Benedictine.
1 dash Peychaud bitters.
2 dashes absinthe.
½ drink French vermouth.
½ drink of dry gin.

Stir, strain into a cocktail glass, twist lemon peel over top and serve.

NEW ENGLAND COCKTAIL.

Use a mixing glass.

1 dash of lemon juice.
1 dash of Aromatic bitters.
½ drink of Italian vermouth.
½ drink of whiskey.
½ glass of cracked ice.

Stir, strain into a whiskey glass containing a small piece of ice, and serve.

OLD-FASHIONED WHISKEY COCKTAIL.

Use old-fashioned cocktail glass.
1 lump of loaf sugar.
1 dash of syphon water.
1 dash of Aromatic bitters.
Crush sugar with muddler.
1 slice of lemon or peel.
1 or 2 pieces of ice.
1 drink of whiskey.
Serve with small bar spoon in glass.

OLD-FASHIONED GIN COCKTAIL.

Made the same as Old-fashioned Whiskey Cocktail, using gin instead of whiskey.

OLIVE COCKTAIL.

Use a mixing glass half filled with cracked ice, twist lemon peel over the ice.

1 dash of gum syrup.
2 dashes of orange bitters.
1 dash of absinthe.
1 drink of Plymouth gin.
Stir, strain into cocktail glass, put in olive and serve.

OYSTER COCKTAIL.

Use a stem sour glass, put enough vinegar to fill the bottom of the glass.

2 medium sized oysters.
1 dash of lemon juice.

Place pepper, salt and vinegar so as the customer can season to suit himself.

PASADENA COCKTAIL.

Use a mixing glass.
1 teaspoonful orange juice.
½ drink dry gin.
½ drink Italian vermouth.
1 piece of orange peel.
½ glass cracked ice.
Stir, strain into cocktail glass and serve.

PORT WINE COCKTAIL.

Use a mixing glass.
½ glass of cracked ice.
2 dashes of Aromatic bitters.
1 dash of Benedictine.
1 drink of Port wine.
Stir, strain into a cocktail glass, twist orange peel on top, and serve.

REX COCKTAIL.

Use a mixing glass.
2 dashes Benedictine.
2 dashes absinthe.
1 dash Peychaud bitters.
½ drink French vermouth.
½ drink dry gin.
½ glass cracked ice.
Stir, strain, twist lemon peel over top, and serve.

ROB ROY COCKTAIL.

Fill mixing glass half full of cracked ice.

1 dash of lemon juice.
2 dashes of syrup.
1 dash of orange bitters.
1 dash of Peychaud or Angostura bitters.
⅔ drink of Scotch whiskey.
⅓ drink of French vermouth.

Stir, strain into cocktail glass and serve.

ROYAL COCKTAIL.

Use mixing glass.

2 dashes of Aromatic bitters.
1 dash of Benedictine.
½ drink of Dubonnet.
½ drink of London dry gin.
½ glass of cracked ice.

Stir, strain into a cocktail glass, drop in olive and serve.

SAZERAC COCKTAIL.

Use old-fashioned cocktail glass.

First cool the glass by pouring ice and water from one glass to another, then put two or three dashes of absinthe into the cooled cocktail glass, rinse it so that the absinthe will be evenly coated inside the glass. Add

1 dash of gum syrup.
1 dash of Peychaud bitters.
⅓ drink French vermouth.

⅔ drink of whiskey.
1 piece of ice.

Stir to cool, remove the ice and serve in same glass. Never strain.

SHERRY COCKTAIL.

Mixing glass half full of cracked ice.

1 dash of Aromatic bitters.
2 dashes of curacoa.
1 drink of sherry wine.

Stir, strain into cocktail glass, add cherry and serve.

SHAMROCK COCKTAIL.

Use mixing glass, half fill with cracked ice.

3 dashes of Chartreuse (green).
3 dashes of creme de menthe.
1 pony Irish whiskey.
1 pony French vermouth.

Stir, strain into cocktail glass, put in an olive and serve.

SILVER COCKTAIL.

Use a mixing glass.

1 dash of gum syrup.
2 dashes of orange bitters.
2 dashes of Maraschino.
½ drink of French vermouth.
½ drink of Holland gin.

Fill glass half full of cracked ice, stir, strain into cocktail glass, twist lemon peel on top and serve.

SODA COCKTAIL.

Use a punch glass.
1 large piece of ice.
2 dashes of Angostura bitters.
1 piece of lemon peel.

Fill up glass with plain or lemon soda. Take mixing spoon one-half full of sugar, stir gently and serve in same glass.

SURF COCKTAIL.

Use a mixing glass.
1 teaspoonful creme Yvette.
$\frac{1}{3}$ drink French vermouth.
$\frac{2}{3}$ drink dry gin.
1 piece of orange peel.
$\frac{1}{2}$ glass of cracked ice.

Shake, strain into a cocktail glass and serve.

TOM GIN COCKTAIL.

A mixing glass half full of cracked ice.

2 dashes of orange bitters.
1 dash of Maraschino.
1 drink of Tom gin.

Stir, strain into cocktail glass, twist lemon peel on top.

(Drop in an olive or cherry if desired).

TRILBY COCKTAIL.

A mixing glass half full of cracked ice.

1 dash of gum syrup.
1 dash of orange bitters.

⅓ drink of Italian vermouth.
⅔ drink of Cognac brandy.

Stir, strain into cocktail glass, twist lemon peel on top, add cherry and serve.

TUXEDO COCKTAIL.

A mixing glass half filled with cracked ice.

2 dashes of Maraschino.
1 dash of Peychaud's or Angostura bitters.
½ pony of anisette.
1 drink of sherry wine.

Stir, strain into cocktail glass and serve.

VERMOUTH COCKTAIL.

A mixing glass half filled with cracked ice.

2 dashes of orange bitters.
2 dashes of Maraschino.
1 drink of vermouth.

Stir, strain into cocktail glass, add cherry or olive, and serve.

WHISKEY COCKTAIL.

A mixing glass half filled with cracked ice.

1 dash of gum syrup.
1 dash of Aromatic bitters.
1 drink of whiskey.

Stir, strain into cocktail glass, twist lemon peel on top and serve. (Add cherry or olive if desired).

WHISKEY COCKTAIL.

(Dry)

A mixing glass half filled with cracked ice. Twist lemon peel over ice.

1 dash of orange bitters.
1 dash of Aromatic bitters.
1 drink of whiskey.

Stir, strain into cocktail glass and serve.

(Add cherry or olive if desired).

WHISKEY COCKTAIL.

(With Absinthe)

A mixing glass half filled with cracked ice.

1 dash of gum syrup.
1 dash of Aromatic bitters.
1 drink of whiskey.

Stir, then put one or two dashes of absinthe into cocktail glass, strain the above into it and serve.

YACHTING CLUB COCKTAIL.

Use mixing glass.

⅔ glass of cracked ice.
2 dashes of syrup.
2 dashes of Aromatic bitters.
1 dash of absinthe.
⅔ drink of Holland gin.
⅓ drink of Vino vermouth.

Stir, strain into a cocktail glass and serve.

YELLOW DOG COCKTAIL.

Use mixing glass.
½ drink Italian vermouth.
½ drink Scotch whiskey.
½ glass cracked ice.
1 piece of orange peel.
Shake, strain into a cocktail glass and serve.

ZAZA COCKTAIL.

Use mixing glass.
2 dashes of orange bitters.
⅓ drink of Quinquina Dubonnet.
⅔ drink of Gordon gin (dry).
½ glass of cracked ice.
Stir, strain into cocktail glass and serve.

ZOUAVE COCKTAIL.

Use mixing glass.
2 dashes of syrup.
2 dashes of orange bitters.
1 dash of absinthe.
½ drink of French vermouth.
½ drink of Russian kummel.
½ glass of cracked ice.
Stir, strain, and serve.

APPLE BLOW FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
The white of one egg.

⅔ glass of fine ice:
1 drink apple jack:

Shake well, strain into fizz glass, fill up with syphon seltzer or vichy and serve.

AROMATIC FIZZ.

Use a medium thin glass.
3 dashes lemon syrup.
3 dashes Aromatic bitters.

Fill up with cold seltzer and serve:

COLOSSEUM FIZZ.

Use a mixing glass.
4 dashes of lemon juice.
1 spoonful of sugar.
½ glass of fine ice.
⅓ drink of Santa Cruz rum.
⅔ drink of whiskey.

Shake to a freezing point, strain into a fizz glass, fill up with seltzer and serve.

DERBY FIZZ.

Use a mixing glass.
4 or 5 dashes of lemon juice.
1 teaspoonful of sugar.
1 whole egg.
3 dashes of curacoa.
1 drink of whiskey.

Fill glass half full fine ice, shake well, strain into a fizz glass and fill up with syphon soda and serve.

EAGLES' FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
½ spoonful of sugar.
The white of an egg.
⅔ glass of fine ice.
1 drink Old Tom gin.
1 small dash of vanilla extract.
½ pony of cream.
Shake thoroughly, strain into a fizz glass, fill up with syphon seltzer or soda and serve.

FLORODORA FIZZ.

Use mixing glass.
1 fresh egg (white only).
4 dashes of lemon juice.
1 spoonful of sugar.
1 drink of whiskey.
½ wineglass of Port wine.
⅔ glass of fine ice.
Shake, strain into a fizz glass, fill up with syphon water and serve.

KING'S FIZZ.

Use a highball glass.
1 lump of ice.
1 slice of orange.
1 pony of Grenadine syrup.
1 drink of dry sherry.
Fizz slowly with syphon water and serve.

MANHATTAN FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful sugar.
1 fresh egg.
⅔ glass of fine ice.
½ pony of creme de vanille.
1 drink of Tom gin.
½ pony of cream.

Shake well, strain into fizz glass, fill up with syphon soda, twist lemon peel over top and serve.

MERRY WIDOW FIZZ.

Use mixing glass.
3 or 4 dashes lemon juice.
1 spoonful sugar.
⅔ glass fine ice.
½ pony cream.
1 drink Honeysuckle gin.

Shake, strain into fizz glass, fill up with syphon soda, and serve.

NEW ORLEANS FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 teaspoonful of sugar.
1 egg (white only).
⅔ glass of fine ice.
1 drink of Tom or Plymouth gin.
2 dashes of orange-flower water.
½ pony of cream.

Shake well, strain into a fizz glass, fill up with syphon seltzer, and serve.

GIN FIZZ.

(Plain)

Use a mixing glass.

3 or 4 dashes of lemon juice.
1 spoonful of sugar.
½ glass of fine ice.
1 drink of Tom gin.

Shake well, strain into a fizz glass, fill up with syphon seltzer or soda, and serve.

SILVER FIZZ.

Prepared in the same manner as the Plain Gin Fizz, only begin with the white of an egg in the bottom.

GOLDEN FIZZ.

Prepared in the same manner as the Plain Gin Fizz, only begin with the yolk of an egg in the bottom.

ROYAL FIZZ.

Prepared in the same manner as the Plain Gin Fizz, only begin with the whole of an egg in the bottom.

GRAND ROYAL FIZZ.

Prepared in the same manner as the Royal Fizz, only add

2 dashes of orange juice.
1 dash of Maraschino.
½ pony of cream.

BRANDY FIZZ.

Prepared in the same manner as the Plain Gin Fizz, using brandy instead of gin.

SLOE GIN FIZZ.

Prepared in the same manner as the Plain Gin Fizz, using Sloe gin instead of Tom gin.

ST. CROIX RUM FIZZ.

Prepared in the same manner as the Plain Gin Fizz, using St. Croix rum instead of gin.

WHISKEY FIZZ.

Prepared in the same manner as the Plain Gin Fizz, using whiskey instead of gin.

IMPERIAL FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
⅔ glass of fine ice.
½ pony of Santa Cruz rum.
⅔ drink of whiskey.
Shake well, strain into fizz glass, fill up with mineral water and serve.

INVISIBLE GIN FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 teaspoonful of sugar.

1 teaspoonful of pineapple syrup.
1 teaspoonful of abricotine.
⅔ glass of fine ice.
1 drink of Plymouth gin.

Shake well, strain into fizz glass, fill up with syphon seltzer or soda and serve.

JACK FROST FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
Fill glass half full of fine ice.
1 drink of Plymouth gin.
1 teaspoonful St. Croix rum.

Shake well; don't strain, but pour into a long, thin glass, fill up with syphon seltzer or vichy water and serve.

MORNING GLORY FIZZ.

Use a mixing glass.
The white of one egg.
1 spoonful of sugar.
The juice of one lime or half lemon.
2 dashes of absinthe.
⅔ glass of fine ice.
1 drink of Scotch whiskey.

Shake well, strain into a fizz glass, fill up slowly with syphon water so that the body of the drink will be kept separate from the syphon water, and serve.

PEACH BLOW FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
3 strawberries.
Fill glass half full fine ice.
1 drink of Plymouth gin.
1 spoonful of cream.

Shake well, strain into a fizz glass, fill up with plain soda (syphon) and serve.

QUEEN ANN FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
3 dashes of raspberry syrup.
⅔ glass of fine ice.
½ pony of cream.
1 drink of Tom gin.

Shake well, strain into fizz glass, fill up with syphon seltzer or soda and serve.

RUBY FIZZ.

Use a mixing glass.
4 dashes of lemon juice.
1 teaspoonful of sugar.
2 dashes of raspberry syrup.
White of an egg.
1 drink of Sloe gin.
Fill glass half full fine ice.

Shake well, strain into fizz glass, fill up with syphon seltzer or vichy water and serve.

VIOLET FIZZ.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
The white of an egg.
Fill glass with ice.
1 teaspoonful of abricotine.
1 drink of Plymouth gin.
Shake well, strain into fizz glass, fill up with syphon seltzer or vichy water and serve.

YACHTING CLUB FIZZ.

Use mixing glass.
4 or 5 dashes of lemon juice.
1 teaspoonful sugar.
⅔ glass of fine ice.
1 drink of Old Tom gin.
2 dashes of raspberry syrup.
½ pony of cream.
Shake and strain quickly, fizz with syphon seltzer and serve.

BEER SOUR.

Put in a beer glass 3 or 4 dashes of lemon juice, fill balance with lager beer and serve.

BLACKTHORNE SOUR.

Use a mixing glass.
2 teaspoonfuls of lemon juice.
1 teaspoonful pineapple syrup.
½ teaspoonful of abricotine.
⅔ glass of fine ice.
1 drink of Sloe gin.

Stir well, strain into sour glass with fruit, float a little claret on top and serve.

BRANDY EGG SOUR.

Use a mixing glass.
3 or 4 dashes lemon juice:
1 teaspoonful sugar.
1 fresh egg.
1 pony of curacoa.
1 pony of brandy.
½ glass of fine ice.
Shake well, strain into a sour glass and serve.

CELERY SOUR.

Use a mixing glass.
2 dashes of gum syrup.
2 dashes of pineapple syrup.
3 dashes of lemon juice.
3 dashes of celery bitters.
Half fill the glass with fine ice.
1 drink of whiskey.
Stir well, strain into a sour glass, put in fruit, top with a little claret and serve.

CHAMPAGNE SOUR.

Use a champagne goblet.
1 lump of loaf sugar.
2 dashes of lemon juice.
A slice of orange and pineapple.
Fill glass slowly with champagne, stir and serve.

CHOCOLATE SOUR.

Use a mixing glass.
The juice of half a lemon.
1 spoonful of sugar.
Fill glass half full fine ice.
1 pony of blackberry.
1 drink of whiskey.
1 tablespoonful cream.
Shake well, strain into a long, thin glass and serve.

CONTINENTAL SOUR.

Fill mixing glass half full of cracked ice.
5 or 6 dashes gum syrup.
4 or 5 dashes of lemon juice.
1 drink of whiskey.
Stir well, strain into a sour glass with fruit, top with a little claret and serve.

DERBY SOUR.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 pony glass of curacoa.
1 drink of whiskey.
Fill glass with cracked ice, stir well, strain into a sour glass with fruit and serve.

FIN-DE-SIECLE SOUR.

Crush in an old-fashioned cocktail glass one lump of loaf sugar with a dash of seltzer.
2 or 3 dashes of lemon juice.
1 piece of ice.

Then place a bottle of whiskey and glass to the customer to help himself. After pouring in the whiskey fill up the glass with carbonated water, serve with bar spoon in glass.

ROYAL SOUR.

Use a mixing glass.
4 or 5 dashes of lemon juice.
1 spoonful of sugar.
Fill glass half full fine ice.
1 drink of whiskey.
1 tablespoonful of cream.
Shake well, strain into a medium size thin glass and serve.

GRAND ROYAL SOUR.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
The white of one egg.
Fill glass half full fine ice.
1 drink of whiskey.
1 dash of Maraschino.
½ pony of cream.
Shake well, strain into a long, thin glass and serve.

SARATOGA SOUR.

Use a rickey glass.
1 lump of loaf sugar.
1 dash of syphon water.
Crush sugar with muddler.
2 or 3 dashes of lemon juice.
1 or 2 pieces of ice.
1 drink of whiskey.

Fill glass with syphon seltzer, serve with fruit and small bar spoon in glass.

YACHTING CLUB SOUR.

Use mixing glass.
Juice of half a lemon.
1 barspoonful of sugar.
Juice of half an orange.
The white of an egg.
1 drink of peach brandy.
⅔ glass of fine ice.
Shake to freezing point, strain into thin glass and serve.

WHISKEY SOUR.
(Plain)

Use a mixing glass.
1 spoonful of sugar dissolved in a dash of syphon water.
3 or 4 dashes of lemon juice.
Fill glass half full cracked ice.
1 drink of whiskey.
Stir well, strain into a sour glass with fruit, and serve.
(When using syrup in place of sugar, omit syphon water).

APPLE JACK SOUR.

Made similar to Whiskey Sour, using apple jack instead of whiskey.

BRANDY SOUR.

Made similar to Whiskey Sour, using brandy instead of whiskey.

GIN SOUR.

Made similar to Whiskey Sour, using gin instead of whiskey.

JAMAICA RUM SOUR.

Made similar to Whiskey Sour, using Jamaica rum instead of whiskey.

MEDFORD RUM SOUR.

Made similar to Whiskey Sour, using Medford rum instead of whiskey.

ST. CROIX RUM SOUR.

Made similar to Whiskey Sour, using St. Croix rum instead of whiskey.

CLARET FLIP.

Fill mixing glass two-thirds full of fine ice.

1 fresh egg.
1 tablespoonful sugar.
1 drink of claret wine.

Shake well, strain into flip glass, nutmeg on top, and serve.

DERBY FLIP.

Use a mixing glass.

1 spoonful fine sugar.
1 fresh egg.
3 dashes of curacoa.
1 dash of St. Croix rum.

1 drink of whiskey.
1 pony of cream.
2 dashes of nutmeg.
Fill glass with fine ice.

Shake well, strain into a flip glass, twist lemon peel over top and serve.

DUPLEX FLIP.

(For Two)

Use mixing glass.
2 fresh eggs.
1 barspoonful sugar.
⅔ full of fine ice.
1 drink of sherry.
1 drink of Port wine.
½ pony of Benedictine.
1 pony of cream.

Shake, strain in two stem glasses and serve.

LA FAYETTE FLIP.

Use a mixing glass.
1 fresh egg.
1 spoonful of sugar.
½ glass of fine ice.
3 dashes of curacoa.
1 drink of whiskey.
1 pony of cream.

Shake well, strain into a fancy stem glass and serve.

ROYAL FLIP.

Use a mixing glass.
1 fresh egg.
1 spoonful of sugar.

½ glass of fine ice.
1 drink of whiskey.
1 dash of St. Croix rum.
1 drop of vanilla extract.
1 pony of cream.

Shake well, strain into a flip glass, grate nutmeg on top and serve.

SHERRY FLIP

Use a mixing glass.
1 fresh egg.
½ spoonful of sugar.
½ glass of fine ice.
1 drink of sherry wine.
½ pony of cream.

Shake well, strain into a fancy stem glass, grate nutmeg on top and serve.

BRANDY FLIP.

Prepared in same manner as the Sherry Flip, using brandy instead of sherry.

GIN FLIP.

Prepared in the same manner as the Sherry Flip, using gin instead of sherry.

PORT WINE FLIP.

Prepared in the same manner as the Sherry Flip, using port wine instead of sherry.

RUM FLIP.

Prepare this drink same as Sherry Flip, using Jamaica rum instead of sherry.

WHISKEY FLIP.

Prepared in the same manner as the Sherry Flip, using whiskey instead of sherry.

ARRACK PUNCH.

Use a goblet glass. Dissolve one tablespoonful sugar in a little water.

4 or 5 dashes a lemon juice.
½ wineglass Batavia arrack.
½ wineglass Jamaica rum.
2 dashes pineapple syrup.
Fill glass with fine ice.

Shake well, dress with fruit and serve with straws.

BRANDY PUNCH.

Use a punch glass.

4 or 5 dashes of lemon juice.
1 spoonful of sugar.
1 dash of raspberry syrup.
Fill glass with fine ice.
1 drink of brandy.
1 dash of Jamaica rum.

Stir or shake well, dress with fruit in season, and serve with straws.

CARDINAL PUNCH.

Use a punch glass. The juice of one lime, one teaspoonful sugar, dissolve with a dash of seltzer.

3 dashes of raspberry syrup.
1 drink of whiskey.

Stir well, fill glass with fine ice, dress with fruit, top with claret, and serve with straws.

CHOCOLATE PUNCH.

Use a mixing glass.

1 fresh egg.
1 spoonful of sugar.
½ wineglass of port wine.
1 wineglass of whiskey.
1 dash of creme de cocoa.
1 pony of cream.
Fill glass with fine ice.

Shake well, strain into a long, thin glass and serve.

CIDER PUNCH.

Use a punch glass.

½ a lemon (the juice only).
1 dash of Aromatic bitters.
1 spoonful of sugar.
1 fresh egg.
½ glass of fine ice.
1 glass of apple cider.

Shake, fill balance with seltzer, serve with straws.

CLARET PUNCH.

Use a punch glass.

2 dashes of lemon juice.
1 teaspoonful of sugar.

Fill glass with fine ice:
Fill balance with claret wine.
Stir or shake well, decorate with fruit in season, and serve with straws.

COLUMBUS PUNCH.

Use a punch glass.
1 spoonful sugar.
1 dash syphon water (stir).
½ orange (juice only).
½ lemon (juice only).
2 dashes Jamaica rum.
2 dashes Maraschino.
1 wineglass Chianti.
½ pony brandy.
Fill glass with fine ice, top with fruit, add a dash of abricotine, serve with straws.

CURACOA PUNCH.

Use a goblet glass.
4 or 5 dashes of lemon juice.
4 or 5 dashes of gum syrup.
1 pony of curacoa.
1 pony of Jamaica rum.
1 drink of brandy.
Fill glass with fine ice:
Stir well, dress with fruit and serve with straws.

DERBY PUNCH.

Use a goblet glass.
Juice of a whole lime:
1 teaspoonful of sugar, dissolved with a squirt of seltzer.

3 dashes of curacoa:
1 drink of whiskey.
Fill glass with fine ice:

Stir, dress with fruit and serve with straws.

GRAPE JUICE PUNCH.

Use a punch glass.
2 teaspoonfuls pineapple syrup.
2 teaspoonfuls orange juice.
2 teaspoonfuls lemon juice.
1 glass unfermented grape juice.
$\frac{2}{3}$ glass of fine ice.

Stir, fill balance of glass with ginger ale, and serve with straws.

HOT WHISKEY PUNCH.

Use a hot water goblet.
2 lumps of loaf sugar.
2 or 3 dashes of lemon juice:
$\frac{3}{4}$ glass of boiling water.
Dissolve the sugar.
1 drink of whiskey.

Add a slice of lemon and serve.

(This drink may be made of almost any kind of liquor desired).

KIRSCHWASSER PUNCH.

Use a punch glass.
1 spoonful of sugar.
Dissolve with a dash of syphon water.
3 or 4 dashes of lemon juice:

3 dashes Chartreuse (yellow).
Fill glass with fine ice.
1 drink of Kirschwasser.

Stir, dress with fruit, serve with straws.

KNOX PUNCH.

Use a mixing glass.
1 spoonful of sugar.
Dissolve with a dash of seltzer.
3 or 4 dashes of lemon juice.
2 dashes of Santa Cruz or Jamaica rum.
1 dash of raspberry syrup.
2 dashes of Benedictine.
1 drink of whiskey.
Half fill glass with cracked ice.

Stir well, then fill punch glass with cracked ice, strain the above into it, dress with fruit, top with claret, and serve with straws.

MARASCHINO PUNCH.

Use a punch glass.
2 or 3 dashes of gum syrup.
3 or 4 dashes of lemon juice.
1 pony of Maraschino.
Fill the glass with fine ice.
1 drink of brandy.

Stir, dress the top with fruit and serve with straws.

MERRY WIDOW PUNCH.

Use a punch glass.
2 dashes of lemon juice.
¼ orange (juice only).

1 spoonful sugar.
1 drink Sloe gin.
½ pony of whiskey.
1 dash of rum.
⅔ glass of fine ice.

Shake well, strain into a goblet filled with ice, decorate with fruit, serve with straws.

MILK PUNCH.

Use a mixing glass.
1 spoonful of sugar.
1 drink of brandy.
1 tablespoonful St. Croix or Jamaica rum.
½ glass of fine ice.
Fill up with milk.

Shake well, strain into a large, thin glass, grate nutmeg on top, also twist lemon peel over it and serve with straws.

HOT MILK PUNCH.

Made similar to the Cold Milk Punch, using hot milk instead; stir and serve.

VANDOME MILK PUNCH.

Prepared in the same manner as a Milk Punch, and add half pony of creme de menthe.

OLD-FASHIONED MILK PUNCH.

Made the same as the Milk Punch, excepting to stir with spoon and

serve with the ice in same glass with a strainer or straws.

MONTE CARLO PUNCH.

Use a punch glass.
Juice of half an orange.
1 spoonful of sugar.
2 dashes of Benedictine.
1 pony of brandy.

Stir, fill the glass with fine ice; the balance with claret wine. Dress with fruit, serve with straws.

ORGEAT PUNCH.

Use a punch glass.
4 or 5 dashes of lemon juice.
½ pony of Orgeat syrup.
1 drink of brandy.
Fill glass with fine ice.

Stir well, dress with fruit, dash port wine on top, serve with straws

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PICCADILLY PUNCH.

Use a thin goblet.
1 pony of Maraschino.
½ pony of Benedictine.
1 large drink of Sloe gin.

Stir, fill glass with fine ice, decorate with fruit, serve with straws.

ROMAN PUNCH.

Use a punch glass.
Juice of half a lemon.
Juice of half an orange.

1 spoonful of sugar.
1 pony of brandy.
2 or 3 dashes of Jamaica rum.
2 dashes curacoa.
2 dashes raspberry syrup.
Fill the glass with fine ice.

Stir well, dress with fruit, float a little claret on top and serve with straws.

ROOF GARDEN PUNCH.

Use a punch glass, the juice of one-half an orange and one-half a lemon.

1 barspoonful of sugar.
½ pony of curacoa.
½ pony of Maraschino.
1 wineglass of claret.
1 dash of syphon water.

Stir, fill up glass with fine ice in a mound, at the top hollow the center, put in one tablespoonful of vanilla ice cream, dress top with berries and cherries, serve with straws.

SANS SOUCI PUNCH.

A punch glass with a good portion of syphon soda.

1 spoonful of sugar, mix this, add
1 glass of Moselle wine (stir), fill up with fine ice.
1 dash of port wine.

Top with fruit, and serve with straws.

SAUTERNE PUNCH.

Use a punch glass.
1 teaspoonful of sugar dissolved in a dash of syphon water.
2 dashes of lemon juice.
Fill the glass with fine ice.
Balance with Sauterne wine.
Stir well, dress with fruit and serve with straws.

SLOE GIN PUNCH.

Use a punch glass.
1 spoonful of gum syrup.
1 spoonful of raspberry syrup.
2 or 3 dashes of lemon juice.
2 dashes of Benedictine.
1 large drink of Sloe gin.
Stir, fill the glass with fine ice, dress with fruit and serve with straws.

SHERRY PUNCH.

Use a punch glass.
1 teaspoonful of sugar.
1 dash of seltzer to dissolve sugar.
2 or 3 dashes of lemon juice.
1 dash of raspberry syrup.
Fill glass with fine ice.
1 large drink of sherry wine.
Stir well, dress the top with fruit and serve with straws.

ST. CHARLES PUNCH.

Use a punch glass.
1 teaspoonful sugar, dissolved in a little water.
3 dashes of lemon juice.
1 drink of port wine.
1 pony of brandy.

Stir, fill with fine ice, dress with fruit and serve with straws.

ST. JULIEN PUNCH.

Use a punch glass.
½ of a lemon (juice only).
½ pony of syrup.
Fill with fine ice.
⅔ of St. Julien.
⅓ of Jamaica rum.
½ pony of brandy.

Stir, top with fruit, serve with straws.

VELVET PUNCH.

Use a punch glass.
1 dash of syphon water.
1 spoonful of sugar.
1 wineglass of sherry.
½ wineglass of port wine.
½ pony of brandy.

Stir this well, fill glass with fine ice, top with fruit, serve with straws.

VANILLA PUNCH.

Use a punch glass.
1 spoonful of sugar, dissolved in a little water.

3 or 4 dashes of lemon juice.
2 dashes of curacoa.
1 pony glass vanilla cordial.
1 drink of brandy.

Stir well, fill up the glass with fine ice, dress with fruit, serve with straws.

WHITE MOUNTAIN PUNCH.

Use a mixing glass.
1 barspoonful sugar.
1 fresh egg.
½ drink of brandy.
½ drink of port wine.
½ glass of fine ice.
Add milk to fill glass.

Shake well, strain into thin goblet glass, nutmeg on top, and serve with straws.

WHISKEY PUNCH.

Use a punch glass (goblet).
3 or 4 dashes of gum syrup.
2 or 3 dashes of lemon juice.
1 large drink of whiskey.
Fill the glass with fine ice.

Stir, dress with fruit and serve with straws.

GIN PUNCH.

Prepared in the same manner as Whiskey Punch, using Holland gin in place of whiskey, and add two dashes of raspberry syrup.

PORT WINE PUNCH.

Prepared in the same manner as Whiskey Punch, using port wine instead of whiskey.

RUM PUNCH.

Prepare this drink the same as Whiskey Punch, using rum instead of whiskey.

WHITE LION PUNCH.

Use a punch glass.
1 spoonful of sugar.
2 or 3 dashes of lemon juice:
3 dashes of curacoa.
2 dashes of raspberry syrup.
1 drink of Santa Cruz rum.
Fill up glass with fine ice.
Stir, dress with fruit and serve with straws.

CHAMPAGNE COBBLER.

Use a champagne goblet.
1 teaspoonful of sugar.
1 squirt of carbonated water, dissolve.
Fill glass with fine ice.
Fill balance with champagne.
Stir slowly, dress top with fruit, and serve with straws and spoon.

CLARET COBBLER.

Use a large, thin goblet.
1 spoonful of sugar dissolved in a little carbonated water

Fill the glass with fine ice.
Then fill it up with claret wine.
Stir, dress with fruit and serve with straws.

CATAWBA COBBLER.

Prepared in the same manner as the Claret Cobbler, using catawba wine instead of claret.

DRY CATAWBA COBBLER.

Prepared in same manner as the Claret Cobbler, using dry catawba instead of claret.

HOCK COBBLER.

Prepared in the same manner as the Claret Cobbler, using Hock wine instead of claret.

PORT WINE COBBLER.

Prepared in the same manner as the Claret Cobbler, using port wine instead of claret.

RHINE WINE COBBLER.

Prepared in the same manner as the Claret Cobbler, using Rhine wine instead of claret.

SAUTERNE COBBLER.

Prepared in the same manner as the Claret Cobbler, using Sauterne wine instead of claret.

WHISKEY COBBLER.

Prepared in the same manner as the Claret Cobbler, using whiskey instead of claret.

GRAPE WINE COBBLER.

Use a punch goblet.
2 teaspoonfulls of pineapple syrup.
1 teaspoonful of Maraschino.
2 dashes of lemon juice.
⅔ glass of fine ice.
Fill up glass with unfermented grape juice.
Stir, dress with fruit, and serve with straws.

SHERRY COBBLER.

Use a mixing glass (goblet).
1 teaspoonful of sugar.
1 squirt of seltzer, dissolve sugar.
Fill glass with fine ice.
Then fill it up with sherry wine.
Stir, dress with fruit, float a little claret on top and serve.

BELFAST COOLER.

Use tall, thin glass.
½ lemon (the juice only).
2 pieces of ice.
1 bottle of ginger ale.
Serve with spoon in the glass.

BRUNSWICK COOLER.

Use a large bar glass.
3 or 4 dashes of lemon or lime juice.
½ spoonful of sugar, dissolve.
2 or 3 lumps of ice.
Fill up glass with ginger ale.
Stir and serve.

CHICAGO COOLER.

Use a punch glass.
1 piece of ice.
2 or 3 dashes of lemon juice.
1 bottle imported ginger ale.
Float a little claret on top and serve.

CHINESE COOLER.

Use lemonade glass.
½ glass of cracked ice.
⅓ glass of green tea.
⅓ glass of black tea.
⅓ glass of lemon syrup.
Shake well, and serve.

COSMOPOLITAN COOLER.

A long, thin glass.
The juice of one lime.
A few dashes of syphon seltzer.
A spoonful of sugar, stir.
1 drink of Santa Cruz rum.
Stir well, fill the glass with fine ice, add one dash of Jamaica rum, crown with vanilla ice cream, and decorate with fruit and serve with straws and spoon.

HOODS COOLER.

Squeeze one lime in a tall, thin glass, two pieces of ice, fill with sarsaparilla and serve.

JUDGES' COOLER.

Put in old-fashioned cocktail glass one lump of loaf sugar with enough water to moisten sugar.

1 dash of Angostura or Peychaud bitters.
Crush the sugar with muddler.
1 or 2 pieces of ice.
1 slice of lemon and orange.
1 drink of whiskey.

Serve customer with whiskey glass and bottle to help himself to the whiskey; after pouring in the liquor fill up the glass with ginger ale and serve with spoon in glass.

LIME COOLER.

Use a large, thin glass.
Juice of one lime.
3 or 4 dashes gum syrup.
1 drink of whiskey.
Stir well, fill up with fine ice.
2 dashes of Jamaica rum.

Dress with fruit and serve with straws.

MANHATTAN COOLER.

Use a thin goblet.
The juice of one large lime:
1 spoonful of sugar.

Fill glass with fine ice:
1 glass of claret wine.
½ pony of Santa Cruz rum.
Stir well, serve with fruit and straws.

OLYMPIA COOLER.

Use a long, thin glass.
2 or 3 dashes of lemon juice.
1 drink of Scotch whiskey.
1 bottle of ginger ale (cold).
And serve.

REMISON COOLER.

Use a large, thin glass.
The rind of a whole lemon.
Place in a glass with one end projecting over the edge of glass.
1 or 2 pieces of ice.
1 drink of gin.
Fill the glass with Club soda, stir and serve.

ROCKY MOUNTAIN COOLER.

Use a mixing glass.
1 whole egg.
1 spoonful of sugar.
3 or 4 dashes of lemon juice.
Fill glass half full of fine ice.
Shake well, pour into a long, thin glass, fill balance with cider, stir and serve.

SARATOGA COOLER.

Use long, thin glass.
½ a lemon (juice only).
1 teaspoonful of sugar.
1 dash of Aromatic bitters.
2 pieces of ice.
1 bottle of ginger ale.
And serve.

SCOTCH COOLER.

Use a long, thin glass.
1 piece of ice.
1 drink of Scotch whiskey.
Fill balance with bottle of Club soda and serve.

BRANDY SANGAREE.

Use a mixing glass.
1 teaspoonful of sugar dissolved in a little water.
1 drink of brandy.
½ glass of fine ice.
Stir well, strain into a fancy stem glass and float a little port wine on top and serve.

GIN SANGAREE.

Prepared in the same manner as the Brandy Sangaree, using gin in place of brandy, and float a little sherry on top and serve.

WHISKEY SANGAREE.

Prepared in the same manner as the Brandy Sangaree, using whiskey

in place of brandy, and float a little claret wine on top and serve.

PORT WINE SANGAREE.

Use a mixing glass.
½ glass of fine ice.
1 teaspoonful of sugar.
1 drink of port wine.
Shake well, strain into a fancy stem glass, grate nutmeg on top and serve.

SHERRY WINE SANGAREE.

Prepared in the same manner as the Port Wine Sangaree, using sherry wine in place of port, and serve. Omit nutmeg.

PORTER SANGAREE.

Use ale glass.
1 teaspoonful of sugar.
Fill glass with porter.
Grate nutmeg on top and serve.

ALE SANGAREE.

Made the same as Porter Sangaree, using ale instead of porter.

SENATORIAL SANGAREE.

Use a mixing glass.
1 fresh egg.
1 teaspoonful of sugar.
Fill glass with fine ice.
1 pony glass of brandy.
1 drink of sherry wine.

Shake well, strain into a fancy stem glass, serve with nutmeg on top.

CHAMPAGNE JULEP.

Use a thin goblet.
2 sprigs of fresh mint, bruised slightly with bar spoon to extract the flavor.
1 lump of loaf sugar.
Fill glass half full cracked ice.
Fill up glass with champagne, slowly.

Stir gently, dress with fruit, dash of brandy on top and serve with straws.

MINT JULEP.

Use a mixing glass.
1 teaspoonful of sugar.
1 dash of syphon water.
3 or 4 sprigs of fresh mint.
Press mint slightly in the sugar and water with muddler.
2 or 3 pieces of ice.
1 drink of brandy.

Stir, put into a punch glass two or three long sprigs of mint, stems downward, hold them to the side of the glass while you fill up to the top with fine ice, then strain the above mixture into the prepared glass. Decorate with fruit in a tasty manner. Dash with Jamaica rum, sprinkle a little sugar on top and serve with straws.

GIN JULEP.

Prepared in the same manner as the Mint Julep, using gin in place of brandy and omit the rum.

WHISKEY JULEP.

Prepared in the same manner as the Mint Julep, using whiskey instead of brandy and omit the rum.

BRANDY DAISY.

Use a mixing glass.

4 or 5 dashes of lemon juice.
1 spoonful of sugar.
1 squirt of seltzer.
3 dashes of curacoa.
Fill glass half full fine ice.
1 drink of brandy.

Stir well, strain into a sour glass with fruit and serve.

GIN DAISY.

Made similar to Brandy Daisy, using gin in place of brandy.

RUM DAISY.

Made similar to Brandy Daisy, using Santa Cruz rum in place of brandy.

WHISKEY DAISY.

Made similar to Brandy Daisy, using whiskey in place of brandy.

GIN FIX.

Use a goblet glass.
3 or 4 dashes of lemon juice.
1 teaspoonful of sugar.
½ pony glass pineapple syrup.
Fill glass with fine ice.
1 drink of Holland gin.
Stir, dress top with fruit and serve with straws.

APPLE JACK FIX.

Made similar to Gin Fix, using apple jack instead of gin.

BRANDY FIX.

Made similar to Gin Fix, using brandy instead of gin.

WHISKEY FIX.

Made similar to Gin Fix, using whiskey instead of gin.

ST. CROIX RUM FIX.

Made similar to Gin Fix, using St. Croix rum instead of gin.

ABSINTHE FRAPPE.

Fill mixing glass with fine ice.
2 dashes of gum syrup.
2 dashes of Maraschino.
1 drink of absinthe.
Shake until the outside of the shaker is frosted, then strain into a cocktail glass and serve.

CALIFORNIA FRAPPE.

Use a mixing glass.
The white of an egg.
2 dashes of gum syrup.
½ wineglass of absinthe.
Fill the glass with fine ice.
Shake until outside of the shaker is frosted, strain into a cocktail glass and serve.

CHAMPAGNE FRAPPE.

Place the bottle in the champagne cooler, fill around it with fine ice and salt, whirl the bottle until the wine becomes almost frozen, and serve.

FRUIT FRAPPE.

Use mixing glass.
Juice of half a lemon.
A little orange juice.
1 barspoonful sugar.
½ pony of pineapple syrup.
1 pony of cream.
1 drink of Santa Cruz rum.
Pack goblet with fine ice.
Shake to the freezing point, strain and serve.

VERMOUTH FRAPPE.

Use medium size, thin glass.
1 drink of vermouth.
Fill glass with shaved ice.
Fill up with carbonated water and serve.

HIGHBALL.

(Scotch)

Put in a highball glass:
1 square piece of ice:
1 piece of lemon peel.

Place spoon in glass, then place the bottle of Scotch whiskey to the customer, allowing him to help himself; after pouring in the liquor fill up the glass with syphon water or any water the customer may desire.

(This drink may be made of almost any kind of liquor desired).

BISMARK HIGHBALL.

Use a highball glass.
1 lump of ice.
1 piece of lemon peel.
1 wineglass of Rhine wine.

Fill up with ginger ale and serve with spoon.

DEWEY HIGHBALL.

Use highball glass.
1 square piece of ice.
2 dashes of orange bitters:
1 pony glass of vermouth.
½ wine glass of Tom gin.

Fill glass with syphon seltzer and serve.

DUBONNET HIGHBALL.

Use highball glass.
1 piece of ice.
⅔ drink of Tom gin.
⅓ drink Quinquina Dubonnet:

Fill with syphon soda and serve with spoon.

ROMAN HIGHBALL.

Use highball glass.
1 piece of ice.
½ slice of lemon.
1 dash of absinthe.
2 dashes of curacoa.
Fill up with ginger ale, serve with spoon.

BOSTON RICKEY.

Prepared in the same manner as the Gin Rickey, adding two or three sprigs of fresh mint.

GIN RICKEY.

Use a medium size, thin glass.
1 square piece of ice.
Juice of half a lime (add the rind).
Place spoon in glass.
1 drink of Tom or Plymouth gin.
To serve, hand customer whiskey glass and bottle of gin to help himself, pour gin over ice, fill the glass with syphon seltzer or soda; serve.

WHISKEY RICKEY.

Made the same as Gin Rickey, using whiskey in place of gin.

PORTO RICO RICKEY.

Prepared in the same manner as the Gin Rickey, adding two dashes of raspberry syrup.

SLOE GIN RICKEY.

Squeeze half a lime into a rickey glass containing a lump of ice.

1 drink of Sloe gin.

Fill glass with plain soda and serve with spoon.

LEMONADE.
(Plain)

Use a large bar glass.

5 or 6 dashes of lemon juice.

1 tablespoonful of sugar.

Fill up glass with fine ice, the balance with water.

Shake well, dress with fruit and serve with straws.

BASEBALL LEMONADE.

Use a large bar glass.

2 dashes of lemon juice.

1 fresh egg.

1 spoonful of sugar.

½ glass of fine ice.

⅓ of water.

⅔ of milk.

Shake well and serve with straws.

CLARET LEMONADE.

Use a large bar glass.

3 or 4 dashes of lemon juice.

1 spoonful of sugar.

Fill up glass with fine ice.
Then fill glass nearly full with water.

Shake well, dress with fruit and top it off with claret wine, serve with straws.

CORDIAL LEMONADE.

Make a plain lemonade, then pour in slowly half a pony glass of any cordial desired and serve.

EGG LEMONADE.

Use a mixing glass.
5 or 6 dashes of lemon juice.
1 tablespoonful of sugar.
1 fresh egg.
⅔ glass fine ice.
Fill balance with water.

Shake well, strain into a long, thin glass and serve.

HOT LEMONADE.

Use a hot water goblet.
1 spoonful of sugar.
4 or 5 dashes of lemon juice.
Fill up glass with hot water.

Stir and serve with spoon.

ITALIAN LEMONADE.

The juice of half a peeled lemon and orange.
1 tablespoonful sugar.
⅔ glass of fine ice, fill balance with water.

Shake, add a dash of Chinti, decorate with fruits and ice cream, serve with straws and spoon.

MANHATTAN LEMONADE.

Use lemonade glass.
4 or 5 dashes of lemon juice.
1 spoonful of sugar.
½ pony Italian vermouth.
1 dash Aromatic bitters.
Fill glass with fine ice, the balance with water.
Shake, decorate with fruit, serve with straws.

MINT LEMONADE.

Use lemonade glass.
4 or 5 dashes of lemon juice.
2 or 3 sprigs of mint.
1 spoonful of sugar.
⅔ glass of fine ice.
Shake well, strain into tall, thin glass, fill balance with syphon water and serve.

ORANGE LEMONADE.

Use a large bar glass.
Juice of half an orange.
2 dashes of lemon juice.
1 spoonful of sugar.
Fill glass with fine ice, the balance with water.
Shake well, dress with fruit and serve with straws.

ORGEAT LEMONADE.

Use a large bar glass.
4 or 5 dashes of lemon juice.
1 spoonful of sugar.
½ pony glass of Orgeat syrup.
Fill glass with fine ice, balance with water.
Shake well, dress with fruit and serve with straws.

SEA BREEZE LEMONADE.

Use a mixing glass.
1 fresh egg.
5 or 6 dashes of lemon juice.
1 tablespoonful of sugar.
⅔ glass of fine ice.
1 spoonful of cream.
Fill balance with water.
Shake well and serve with straws, or strain into a medium thin glass if desired.

SELTZER LEMONADE.

Use a mixing glass.
5 or 6 dashes of lemon juice.
1 tablespoonful of sugar.
Fill glass half full of fine ice.
Shake quickly to dissolve sugar, remove shaker, place a bar spoon into the glass, fill up with syphon seltzer, stir and serve with straws.

APOLLINARIS LEMONADE.

Prepared in the same manner as the Seltzer Lemonade, using Apollinaris water in place of seltzer.

STRAWBERRY LEMONADE.

Use a mixing glass.
5 or 6 dashes of lemon juice.
1 spoonful of sugar.
½ pony glass of strawberry syrup.
Fill glass with fine ice, the balance with water.
Shake well, dress with fruit and serve with straws.

SODA LEMONADE.

Prepared in the same manner as the Seltzer Lemonade, using plain soda in place of seltzer.

RASPBERRY LEMONADE.

Prepared in the same manner as the Strawberry Lemonade, using raspberry syrup in place of strawberry syrup.

BRANDY SMASH.

Use a mixing glass.
1 teaspoonful of sugar.
1 squirt of syphon seltzer.
3 or 4 fresh sprigs of mint.
Press slightly with muddler.
½ glass of fine ice.
1 drink of brandy.
Stir well, place slice of fruit and a sprig of mint into a fancy sour glass, strain the above into it and serve.

GIN SMASH.

Prepared in the same manner as the Brandy Smash, using Holland gin in place of brandy.

WHISKEY SMASH.

Prepared in the same manner as the Brandy Smash, using whiskey in place of brandy.

TOM COLLINS.

Use a mixing glass.

3 or 4 dashes of lemon juice.
1 teaspoonful of sugar.
1 drink of Tom gin.
A few pieces of cracked ice.

Stir well, strain into a long, thin glass and pour in one bottle of Club soda (cold); stir gently and serve. (Use plain soda if desired)

JOHN COLLINS.

Made the same as Tom Collins, using Holland gin in place of Tom gin.

BRANDY AND GINGER ALE.

Use long, thin glass.

1 piece of ice.
1 drink of brandy.

Fill up the glass with imported ginger ale and serve.

BRANDY AND SODA.

Made and served similar to Brandy and Ginger Ale, using Club soda in place of ginger ale.

ABSINTHE—AMERICAN STYLE.

Fill mixing glass full fine ice.
3 dashes of gum syrup.
1 pony glass of absinthe.
1 wine glass of water.

Shake until the outside of the shaker has a frosty appearance, strain into a sour glass, give it a dash of seltzer and serve.

ABSINTHE—FRENCH STYLE.

A medium size, thin glass.
1 pony of absinthe in the bottom.
Fill dripper with fine ice and water.

Then raise it up; allow the water to drip into the glass containing the absinthe until full, and serve.

ABSINTHE—ITALIAN STYLE.

Use highball glass.
1 lump of ice.
½ pony glass anisette.
1 pony glass absinthe.

Take a small pitcher of ice water, pour the water slowly into the glass containing the mixture, stir and serve.

ABSINTHE—GERMAN STYLE.

Put pony glass of absinthe into a sour glass; a small pitcher of ice water on the side to customer, who helps himself to as much water as he desires.

ABSINTHE—DRIPPED.

Fill a pony glass to the brim with absinthe; set it into a six ounce glass; fill dripper with fine ice and water. Let the contents drip into the glass containing the absinthe, running over the sides of pony glass, until the color shows a sufficiency; then take out pony; pour into a thin, medium size glass; dash with syphon seltzer or vichy water and serve.

ABSINTHE—SWISS ESS.

Use a mixing glass.
The white of an egg.
3 dashes of Benedictine.
1 pony of absinthe.
Fill glass with fine ice.
Shake to freezing point, strain into a fancy sour glass, give it a dash of syphon seltzer or soda and serve.

ABSINTHE SHOWER.

Use a medium thin glass.
1 piece of ice.
Juice of half a lime.
1 pony of absinthe.
½ pony of Benedictine.
Fill up with seltzer or vichy water and serve.

ANGELS' BREATH.

Fill a cocktail glass with fine ice:
1 pony Benedictine.
Fill glass nearly full with cream.
Drop a teaspoonful of Maraschino on top and serve.

ANGELS' TIT.

Use a pousse cafe glass.
⅓ glass of creme de cocoa.
⅓ glass of creme yvette.
⅓ glass of cream.
Each separate and serve. Cherry on top.

ANGELS' WING.

Use a pousse cafe glass.
⅔ glass of abricotine.
⅓ glass of cream.
Each separate and serve.

APPLE BLOSSOM.

Use a mixing glass half full of ice.
2 dashes of gum syrup.
½ wine glass of apple jack.
2 dashes of Maraschino.
Shake to a freezing point, strain into a cocktail glass and serve.

'ARF AND 'ARF.

A beer glass half porter and half ale; also made with half new and half old ale.

"46"

A beer glass half filled with ale and the balance with lager beer.

BEEF BOUILLON.

Take a Tom and Jerry mug.
Break an egg in the bottom and beat it well.
1 spoonful of beef extract.
1 pony of sherry wine.
Fill balance with hot water.
Stir well, season to taste and serve.

BEEF TEA.

Use a hot water glass.
1 teaspoonful of beef extract.
Fill the glass with hot water.
Stir well and serve with spoon. Place pepper, salt and celery salt so the customer can season to suit himself.

BEEF BRACER.

Use hot water glass or china mug.
1 teaspoonful of beef extract.
1 teaspoonful of Jamaica rum.
Fill the balance with hot water.
Stir well, season to taste and serve.

BENEDICTINE.

Place a whiskey glass on bar, bottom-side up, then put a pony glass

on top and fill it with Benedictine and serve.

(All cordials served plain in same style.)

BICARBONATE OF SODA.

Put into a medium size glass of carbonated water one-half teaspoonful of bicarbonate of soda, stir and serve.

BISHOP.

Use a large bar glass.
1 teaspoonful of sugar.
1 slice of lemon.
1 teaspoonful of Jamaica rum.
½ glass of fine ice.

Fill glass with claret or red burgundy, shake well, strain into small goblet and serve.

BLACK STRIPE.

Take a whiskey glass; pour enough Jamaica rum to cover bottom of glass; then add one tablespoonful of molasses; hand bottle, glass and rum to customer, allowing him to help himself.

BLUE BLAZER.

Use silver mugs with handles.
Fill mug three-quarters full of boiling water.
1 spoonful of sugar, dissolve.
1 drink of Scotch whiskey.

Set the liquid on fire, and while blazing pour three or four times from one mug into another; twist lemon peel over top, also a little nutmeg and serve.

BRANDY CHAMPARELLE.

Use a pousse cafe glass.

¼ glass curacoa (red).
¼ glass Chartreuse (yellow).
¼ glass anisette.
¼ glass brandy on top.

Each separate and serve.

BRANDY CRUSTA.

Rub a slice of lemon around the edge of a cocktail glass; dip the glass in pulverized sugar; take a lemon, cut off the ends, peel off the whole rind, and place it inside the glass; then take a mixing glass half full of cracked ice.

2 dashes of gum syrup.
1 dash of Angostura bitters.
2 dashes of curacoa.
1 dash of lemon juice.
1 drink of brandy.

Stir, strain into the cocktail glass, which has been prepared, and serve

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WHISKEY CRUSTA.

This drink is made in the same manner as the Brandy Crusta, using whiskey in place of brandy.

GIN CRUSTA.

Prepared in the same manner as the Brandy Crusta, using gin in place of brandy.

BRANDY AND CURACOA.

Use pony glass.
½ glass curacoa.
½ glass brandy.
Each separate and serve.

BRANDY FLOAT.

Fill a champagne glass two-thirds full of carbonated water; then float a pony glass of brandy on top. Use a spoon to float the brandy.

(Other liquors can be served in the same manner.)

BRANDY AND GUM.

Put a piece of ice in a whiskey glass; one or two dashes of gum syrup; place a bar spoon in the glass, and hand bottle of brandy to the customer to help himself.

(You can serve almost any kind of liquor desired in the same manner).

BRANDY SCAFFA.

Use pousse cafe glass.
¼ glass raspberry syrup.
¼ glass Maraschino.
¼ glass Chartreuse (green).
¼ glass brandy on top.
Each separate and serve.

BRANDY STRAIGHT.

Put a piece of ice in a whiskey glass and place it with the bottle of brandy to the customer to help himself; carbonated water on side.

BRANDY TODDY.

Put in a whiskey glass.

1 teaspoonful of sugar.
1 small piece of ice, with spoon.

Hand bottle of brandy to customer to help himself; carbonated water on side.

BROMO SELTZER.

Use two medium size, thin glasses.

1 wineglass of water in each glass.
2 spoonfuls of bromo seltzer, one in each glass.

Mix from one glass to the other and drink while in a state of effervescence.

BUFFALO.

Put into a medium size bar glass small piece of ice; one dash of lemon juice. Let customer help himself to whiskey, and fill up with carbonated water.

BURNT BRANDY.

Put one lump of loaf sugar in saucer; one drink of brandy. Ignite

the brandy and let it burn out; then pour into a whiskey glass, grate a little nutmeg on top and serve.

CACAO PUFF.

Use a mixing glass.
1 fresh egg.
1 teaspoonful sugar.
½ drink port wine.
½ drink brandy.
½ pony creme de cacao.
Fill balance with milk.

Shake, strain into an 8-oz. goblet, and serve.

CHAMPAGNE.

(How to Serve)

Place the required number of champagne glasses on the bar. Take wine carefully from the ice and place on bar. Remove the wire from the cork with nippers. If corded be sure and cut all clean from neck of bottle and cork. While doing this do not remove the bottle from the bar. When done pull the cork about one-third out; wipe the lip with a clean napkin or towel; draw the cork slowly. As a matter of politeness, first pour out a little wine into the glass of the gentleman who called for the wine, then fill the glasses of those he invited before completely filling his glass. Always leave the bottle on the bar with cork by its side until the entire party have finished their wine.

CHAMPAGNE VELVET.

Use a large, thin goblet.
Fill the glass half full with porter.
The balance with champagne.
Stir gently and serve.

CHAUNCEY OLCOTT.

A sherry glass filled with fine ice.
⅓ of Kummel.
⅓ of Chartreuse (green).
⅓ of brandy.
Drop a dash of creme de roses on top, which will go to the bottom, and serve.

CIDER EGG NOGG.

Use a mixing glass.
1 fresh egg.
1 teaspoonful of sugar.
½ glass of fine ice.
Fill balance with cider.
Shake well, strain into a thin goblet, grate nutmeg on top and serve.

COLD CHECKER.

Use a whiskey glass.
2 or 3 dashes of rock candy syrup.
1 or 2 dashes of lemon juice.
1 drink of Jamaica rum.
Allow customer to serve himself with rum; put small bar spoon in glass.

COLLEGE SCAFFA.

(For Two)

Use a mixing glass.
1 fresh egg.
1 teaspoonful sugar.
¼ pony Benedictine.
¼ pony Maraschino.
¼ pony Anisette.
¼ pony Italian vermouth.
¼ pony creme de vanille.
¼ pony forbidden fruit.
Fill glass with fine ice, balance with cream.

Shake until shaker is frosted, strain into stem glasses and serve.

CHOCOLO.

Take one pound of chocolate, dissolve in two quarts of boiled water (cool), add six quarts of syrup, stir or shake well.

To serve, put into a glass
⅓ chocolate mixture.
⅓ milk.
⅓ syphon water.
Stir, and serve.

CREME DE MENTHE.

Take a cocktail glass and pack it with fine ice; fill the glass with creme de menthe and serve with one long or two short straws.

EARLY BIRD.

Use small seltzer glass.
3 dashes of absinthe.

¾ full of syphon water.
Float a little brandy on top and serve.

EGG NOGG.

Use a mixing glass.
1 fresh egg.
1 teaspoonful of sugar.
⅔ glass full of fine ice.
1 drink of brandy.
1 spoonful of Jamaica rum.
Fill balance with milk.
Shake well, strain into a thin punch glass, a little nutmeg on top and serve with straws.

HOT EGG NOGG.

Made similar to the cold Egg Nogg, using hot milk in place of cold milk. Stir and serve.

ENGLISH TIT.

Use pousse cafe glass.
⅔ glass of Benedictine.
⅓ glass of fresh cream on top and serve.

GEORGIA ROSE.

Use a mixing glass.
1 teaspoonful of sugar.
1 pony of Maraschino.
1 drink of Scotch whiskey.
½ glass of fine ice.
Fill glass with milk.
Shake well, strain into tall, thin glass, dash nutmeg on top and serve.

GIN AND CALAMUS.

This is prepared by putting three or four pieces of calamus root into a bottle of Holland gin until the essence has been extracted. Serve the same as straight gin.

GIN MARINE.

Use old-fashioned cocktail glass.

1 lump of ice.
1 dash of lemon juice.
1 dash of Peychaud or Angostura bitters.
1 slice of orange and lemon.
1 drink of Tom or Plymouth gin.

Serve with small bar spoon in glass.

GIN AND TANSY.

Squeeze into a quart bottle a handful of fresh tansy; fill up the bottle with Holland gin; let it stand for twenty-four hours at least to extract the essence. Serve the same as straight gin.

GIN PUFF.

Use mixing glass.

1 spoonful sugar.
⅓ glass fine ice.
1 drink Old Tom gin.
Fill balance with milk.

Shake, strain, squeeze lemon peel over top and serve.

GIN TODDY.

Use whiskey glass.
½ spoonful of sugar.
1 small piece of ice.
1 drink of Holland gin.
Put spoon in glass and allow customer to help himself to the gin.

GOLDEN SLIPPER.

Use a sherry wine glass.
½ glass Chartreuse (yellow).
Yolk of one egg.
½ glass Danziger Goldwasser.
Each separate and serve.

GOLDEN SUNSET.

Use a sherry wine glass.
⅓ glass of forbidden fruit.
1 yolk of an egg.
⅓ glass of Kirschwasser.
Each separate and serve.

GRIDLEY CINCH.

Use long, thin glass.
1 piece of ice.
¼ orange, the juice.
½ lime, the juice.
½ spoonful of sugar.
1 pony brandy.
Stir, fill glass with Club soda and serve.

HORSES' COLLAR.

Peel the whole of a lemon in a long string; place it into a large, thin

glass with one end hanging over edge; one large piece of ice; fill glass nearly full with imported ginger ale; float on top one pony of brandy and serve.

HORSES' NECK.

Peel the whole of a lemon in a long string; place into a long, thin glass with one end hanging over edge; one or two pieces of ice; fill glass with imported ginger ale and serve.

HOW TO PREPARE LEMON JUICE FOR SOURS AND FIZZES.

Put into one quart bottle of lemon juice the whites of four fresh eggs and shake well. Keep in a cool place.

HOT APPLE TODDY.

Use hot toddy glass.
1 lump of sugar.
½ glass of boiling water, dissolve sugar.
1 drink of apple whiskey.
1 piece of roasted apple.
A little nutmeg on top and serve with a spoon.

HOT ARRACK PUNCH.

Use hot water glass.
1 or 2 lumps of sugar.
½ glass hot water (dissolve):

3 dashes of lemon juice.
Fill glass with Arrack.

Stir, a dash of nutmeg on top and serve.

HOT BRANDY SLING.

Use a hot whiskey glass.
1 lump of loaf sugar.
⅔ glass hot water, dissolve sugar.
1 drink of brandy.

Stir, nutmeg on top, and serve.

HOT GIN SLING.

Prepared in the same manner as the Brandy Sling, using Holland gin in place of brandy.

HOT CREMO.

Use hot whiskey glass, take the yolk of one egg, beat it up with a teaspoonful of sugar, add ½ drink of sherry wine, fill up with boiling milk, stir, and serve, with nutmeg on top.

HOT CRAMP CURE.

Use a hot whiskey glass.
1 lump of loaf sugar.
Dissolve with a little hot water.
2 dashes of peppermint.
1 dash of Jamaica ginger.
1 pony of brandy.

Fill balance with boiling water and serve.

HOT CLARET.

Use hot whiskey glass.
1 lump of loaf sugar.
½ glass of hot water, dissolve sugar.
Fill up the glass with claret wine.
Add slice of orange and serve.

HOT ITALIANO.

Use hot punch glass.
½ fill with boiling water.
2 lumps of sugar (dissolve).
⅔ of Chianti.
⅓ of Jamaica rum.
1 slice of lemon.
Grate nutmeg on top, and serve.

HOT GLORIA.

Use Tom and Jerry mug.
3 tablespoonfuls of sugar.
Fill nearly full with boiling hot coffee.
1 teaspoonful of brandy on top, light it, and extinguish flame after a few seconds.
And serve.

HOT MEXICAINE.

Put one bar spoonful of fine sugar and one egg in a large glass, stir well with spoon. One pony of Jamaica rum. Fill balance with boiling milk while stirring, and serve.

HOT ORANGE CUP.

Take an orange; with the point of a lemon knife cut all around the center just through the skin; with the mixing spoon handle cup it on one side; place the part with the skin on in a glass it will fit; put in

1 lump of loaf sugar.
1 drink of brandy.

Set fire to the brandy; let it burn until sugar is dissolved; extinguish flame and serve.

HOT SWEDISH PUNCH.

A hot punch glass half filled with boiling water; add to this enough Swedish punch essence to make it palatable; add nutmeg if desired.

HOT WHISKEY COCKTAIL.

Use hot whiskey glass.

1 lump of loaf sugar.
½ fill glass with hot water.
1 dash of Aromatic bitters.

Fill the glass with whiskey, twist lemon peel on top, and serve.

HOT SCOTCH.

Place a bar spoon in a hot whiskey glass.

1 lump of loaf sugar.
½ glass of boiling water, dissolve sugar.
1 slice of lemon or peel.

Fill up the glass with Scotch whiskey.

Stir, grate nutmeg on top, and serve.

HOT APPLE JACK.

Made similar to Hot Scotch, using apple jack in place of Scotch whiskey.

HOT BRANDY.

Made similar to Hot Scotch, using brandy in place of Scotch.

HOT GIN.

Made similar to Hot Scotch, using gin in place of Scotch.

HOT IRISH WHISKEY.

Made similar to Hot Scotch, using Irish whiskey in place of Scotch.

HOT RUM.

Made similar to Hot Scotch, using rum in place of Scotch.

HOT SHERRY.

Made similar to Hot Scotch, using sherry in place of Scotch.

HOT WHISKEY.

Made similar to Hot Scotch, using whiskey in place of Scotch.

HOT SPICED RUM.

Use hot whiskey glass.
1 lump of sugar.
½ glass of boiling water, dissolve sugar.
A small piece of butter.
A few cloves or allspice.
Fill up the glass with Jamaica rum, stir and serve.

IMPERIAL EGG NOGG.

Use a mixing glass.
1 fresh egg.
1 spoonful of sugar.
½ glass of fine ice.
1 dash of Maraschino.
1 spoonful of Jamaica rum.
1 drink of brandy.
Fill up with milk.
Shake well, strain into a punch glass, nutmeg on top, and serve with straws.

INVIGORATOR.

Use a medium size thin glass.
1 small piece of ice.
2 dashes of abricotine.
2 dashes of lemon juice.
2 dashes of pineapple syrup.
1 wine glass of Kummel.
Fill up the glass with ginger ale, stir gently and serve.

IRISH PORRIDGE.

Use old-fashioned cocktail glass.
1 piece of ice.
1 teaspoonful of sugar.
1 drink of Irish whiskey.
Then fill the glass up with milk, stir, a little ground cinnamon on top, and serve.

JERSEY LILY.

Use a pony glass.
½ glass Chartreuse (green).
½ glass brandy on top.
Each separate and serve.

KIRSCHE.

Use a pousse cafe glass.
2-5 of curacoa.
2-5 of Kirschwasser.
1-5 of Chartreuse.
Each separate and serve.

KNICKERBEIN.

Use a sherry glass.
⅓ glass of creme yvette.
1 yolk of an egg.
Carefully cover with Benedictine.
⅓ glass brandy (cognac).
3 drops of Angostura bitters.
Each separate and serve.

KNICKERBOCKER.

Use a punch glass.
3 or 4 dashes of lemon juice.
2 dashes of raspberry syrup.
½ pony glass curacoa.
Fill glass with fine ice:
1 drink of St. Croix rum.
Stir, dress with fruit and serve with straws.

LE BON CLUSTER.

(For Four)

Use a mixing glass.
1/10 of Maraschino.
1/10 of Benedictine.
1/10 of anisette.
1/10 of creme de roses.
1/10 of creme de vanille.
1/10 of caracoa.
1/10 of abricotine.
1/10 of forbidden fruit.
1/10 of creme de cocoa.
1/10 of brandy.
Shake well, strain, and serve in fancy glasses.

MAMIE TAYLOR.

Use a medium size thin glass.
Juice of half a lime.
1 piece of ice.
1 drink of Scotch whiskey.
Fill glass with ginger ale and serve with bar spoon in glass.

MAIDEN'S KISS.

Use pousse cafe glass.
1-5 glass Maraschino.
1-5 glass creme de roses.
1-5 glass curacoa (white).
1-5 glass Chartreuse (yellow):
1-5 glass Benedictine.
Each separate and serve.

MANHATTAN SOOTHER.

Put into a highball glass:
1 piece of ice.
½ a lime (juice only).
1 drink of Jamaica rum.
Fill up with ginger ale; serve with spoon.

MINT MASH.

Use an old-fashioned cocktail glass.
1 lump of sugar dissolved with a dash of water.
3 or 4 sprigs of mint.
Fill glass two-thirds with cracked ice.
1 drink of whiskey.
Serve with spoon.

MILK SHAKE.

Use mixing glass.
1 barspoonful sugar:
1 fresh egg.
½ glass fine ice.
Fill balance with milk.
Shake, strain, top with nutmeg, serve with straws.

MORNING DELIGHT.

Use a mixing glass.
3 or 4 dashes of lemon juice.
1 spoonful of sugar.
½ glass of fine ice.
½ pony of absinthe.
1 drink of Plymouth gin:
Shake well, then fill fiz glass half full with carbonated water, strain the above mixture into it, stir and serve.

NOX ALL BRACER.

Use a mixing glass.
2 dashes of orange bitters.
½ wineglass Getreide Kummel
¼ wineglass absinthe.
½ glass of fine ice.
Shake well, strain into high ball glass, fill up with syphon water and serve.

OLD-FASHIONED WHISKEY TODDY.

Use old-fashioned cocktail glass.
1 teaspoonful of sugar dissolved in a little water.
1 or 2 pieces of ice.
Twist a piece of lemon peel in the glass.
1 drink of whiskey.
Serve with a small bar spoon in the glass.

KENTUCKY TODDY.

Made the same as Old-fashioned Whiskey Toddy, adding a little nutmeg.

NEW ENGLAND RUM TODDY.

Made the same as Old-fashioned Whiskey Toddy, using New England rum in place of whiskey.

OX BLOOD GAFF.

Mix in a goblet, bowl or pitcher.
1 part Burgundy wine.
2 parts champagne.
Stir slowly, and serve.
(Add a few lumps of ice if desired).

OLIVETTE.

Use a mixing glass.
4 or 5 dashes of lemon juice.
1 spoonful of sugar.
2 dashes of Maraschino.
1 drink of whiskey.
Fill glass with fine ice.
Shake well, strain into a stem sour glass and serve.

PEACHERINO.

Use a mixing glass.
Juice of half a ripe peach:
2 dashes of Maraschino.
2 dashes of orange bitters.
Fill glass half full cracked ice.
1 drink of brandy.
Stir, strain into a cocktail glass and serve:

PONY BRANDY.

Fill pony brandy glass with brandy; then place one small piece of ice in a whiskey glass so customer can take it plain, or he will pour it on the ice at his option.

NAVAL FLOAT.

Use pousse cafe glass.
- ⅓ raspberry syrup.
- ⅓ Maraschino.
- ⅓ creme yvette.

Each separate and serve.

POUSSE L'AMOUR.

Use a sherry wine glass.
- ¼ glass of Maraschino.
- Yolk of one fresh egg.
- ¼ glass of vanilla (green).
- ¼ glass of brandy.

Each separate and serve.

POUSSE CAFE.

Use a pousse cafe glass.

Float carefully in successive layers the following cordials:
- ⅙ glass of raspberry syrup.
- ⅙ glass of Maraschino.
- ⅙ glass of vanilla (green).
- ⅙ glass of curacoa (red).
- ⅙ glass Chartreuse (yellow).
- ⅙ glass of brandy on top and serve.

POUSSE CAFE.

(American)

Use a pousse cafe glass.
1-7 glass Maraschino.
1-7 glass creme de menthe.
1-7 glass abricotine.
1-7 glass curacoa (red).
1-7 glass Chartreuse (yellow).
1-7 glass Chartreuse (green).
1-7 glass brandy.
Each separate and serve.

POUSSE CAFE.

(Didier's)

Use a pousse cafe glass.
¼ glass of Maraschino.
¼ glass of curacoa (red).
¼ glass Chartreuse (yellow).
¼ glass of brandy.
Each separate and serve.

POUSSE CAFE.

(Saratoga)

Use a pousse cafe glass.
¼ glass of Maraschino.
¼ glass of creme de roses.
¼ glass of Benedictine.
¼ glass of brandy.
Each separate; set fire to the brandy a few seconds, extinguish and serve.

POUSSE CAFE.

(French)

Use a pousse cafe glass.
- 1/6 glass Maraschino.
- 1/6 glass curacoa (red).
- 1/6 glass creme de vanille.
- 1/6 glass Chartreuse (yellow).
- 1/6 glass Chartreuse (green).
- 1/6 glass brandy.

Each separate and serve.

PRAIRIE OYSTER.

Put in a whiskey glass.
- 1 tablespoonful of vinegar or lemon juice.
- 1 fresh egg.
- 1 dash of salt.
- 1 dash of pepper and serve.

RAINBOW BUFF.

Use a sherry glass.
- 1-7 of Maraschino.
- 1-7 of creme de menthe.
- 1-7 of Abricotine.
- 1-7 of curacoa.
- 1-7 of forbidden fruit.
- 1-7 of de St. Agustin.
- 1-7 of brandy.

Each separate and serve.

RHINE WINE AND SELTZER.

Fill a champagne glass half full of Rhine wine, balance with seltzer or carbonated water and serve.

ROCK AND RYE.

Use whiskey glass. Put one-half tablespoonful rock candy syrup into the glass and allow customer to serve himself to whiskey.

ROCK AND RYE.

(Bottled).

Put into a large neck quart bottle one-half or two quarters of a lemon with rind on; then one whiskey glass full of rock candy syrup into the bottle; fill up with rye whiskey; serve same as straight whiskey.

ROUGH RIDER.

Put in a highball glass.

1 piece of ice.
1 piece of lemon peel.
1 drink of whiskey.

Fill up the glass with ginger ale and serve with spoon in glass.

ROYAL FLUSH.

Use a mixing glass.

1 fresh egg.
1 teaspoonful of sugar.
3 or 4 dashes of lemon juice.
¾ glass of fine ice.
1 drink of whiskey.
1 teaspoonful Santa Cruz rum.

Shake well, strain into a fizz glass, fill with milk, stir and serve.

RUM AND MOLASSES.

Put into a whiskey glass a little rum to cover the bottom of the glass, then take a spoonful of black molasses and place it in the glass and hand the bottle of rum to the customer to help himself. Serve with spoon in glass.

RUSTY IKE.

Use a rickey glass.
1 lime (the juice only).
1 lump of ice.
1 drink of New England rum.
Fill glass with ginger ale, serve with spoon.

SAPHO.

Use a mixing glass.
2 dashes of syrup.
The white of an egg.
½ glass of fine ice.
1 drink of sherry wine.
A little red pepper.
Shake well, strain into a fancy stem glass and serve.

SARATOGA BRACER.

Use a mixing glass.
Juice of whole lime.
1 spoonful of sugar.
1 fresh egg.
1 dash of Angostura bitters.
2 dashes of absinthe.

½ glass of fine ice:
1 drink of whiskey.

Shake well, strain into a fizz glass, fill up with mineral water and serve.

SELTZER AND MILK.

Use a medium size thin glass. Fill glass half full of seltzer and the balance with milk and serve.

CISSIE LOFTUS.

Use a mixing glass.
1 pony of absinthe.
½ pony vermouth (French):
½ pony vermouth (Italian).
Fill glass with fine ice.

Shake well, strain into a cocktail glass and serve.

SHERRY AND EGG.

Pour into a fancy stem glass enough sherry to cover bottom of glass; then break into a whiskey glass one fresh egg and drop it into the stem glass; place the bottle of sherry to customer to help himself.

SHERRY AND BITTERS.

Put one dash of Angostura bitters in a sherry glass and rinse it; then fill up with sherry wine and serve.

SHERRY EGG NOGG.

Use a mixing glass.
1 spoonful of sugar.
1 fresh egg.

1 drink of sherry wine.
½ pony of brandy.
½ glass of fine ice.
Fill the glass with milk.

Shake well, strain into a large, thin glass, grate a little nutmeg on top and serve.

SHERRY FILLER.

Use a mixing glass.
1 fresh egg.
1 teaspoonful of sugar.
½ glass of fine ice.
1 dash of creme de roses.
1 drink of sherry wine.

Shake well, strain into a flip glass and serve.

SHERRY AND ICE.

Put a little cracked ice in a champagne glass; fill up with sherry and serve.

SHANDY GAFF.

Use an ale glass. Fill the glass half full of ale and the balance with ginger ale, stir and serve.

SHAMROCK.

Use a highball glass.
1 piece of ice.
2 dashes of abricotine.
2 dashes of pineapple syrup.

2 dashes of lemon juice.
1 drink of Irish whiskey.

Fill up with ginger ale, stir and serve:

THISTLE.

Made the same as the Shamrock, using Scotch whiskey in place of Irish whiskey.

SNOW BALL.

Use a mixing glass.
1 whole egg.
1 spoonful of sugar.
½ glass of fine ice.
1 drink of whiskey.

Shake well, remove shaker, fill balance with ginger ale, stir and serve.

SODA NECTAR.

Use a mixing glass.
1 teaspoonful of sugar.
2 or 3 dashes of lemon juice.
½ glass of fine ice.
Fill up glass with plain soda.

Stir, strain into long, thin glass; then take one-half teaspoonful of bicarbonate of soda, stir and serve.

STONE FENCE.

Serve the same as Plain Whiskey, substituting cider for water on the side.

STONE WALL.

Use a highball glass.
1 piece of ice.
1 teaspoonful of sugar.
1 dash of lemon juice.
1 drink of whiskey.
Fill up glass with plain soda and serve with bar spoon.

SUISESSE.

Use a mixing glass.
1 teaspoonful of sugar.
1 fresh egg (white only).
2 dashes of Benedictine.
2 dashes of Maraschino.
½ pony of absinthe.
½ pony of brandy.
½ pony of fresh cream.
Fill the glass with fine ice.
Shake well, strain into a fancy stem glass, give it a dash of syphon seltzer or vichy and serve.

STEAL'S BULL DOG.

Use a highball glass.
¼ orange (juice only).
1 lump of ice.
1 drink of Gordon gin.
Fill up with ginger ale, serve with spoon.

STIFFERINE BRACER.

Use a sherry glass.
⅓ glass of Benedictine.
1 fresh egg (white only).

Carefully cover with Benedictine—
⅓ glass of fresh cream on top.
Keep this drink in separate layers and serve.

THE ENCORE.

Use a pousse cafe glass.
⅓ Maraschino.
⅓ curacoa.
⅓ brandy.
Each separate and serve,

THE FLAG.

Use a pousse cafe glass.
⅓ creme de roses (red).
⅓ anisette (white).
⅓ creme de violet (blue).
Each separate and serve.

THE BLONDE WIDOW.

Use a mixing glass.
½ of an orange (juice only).
2 dashes of lemon juice.
1 teaspoonful of sugar.
1 fresh egg (yolk only).
½ pony of brandy.
½ pony of Benedictine.
½ pony of Maraschino.
1 pony of fresh cream.
Fill glass with fine ice.
Shake well, strain into a long, thin glass; beat the white of the egg to froth, with a little sugar; put this on top of the drink and serve.

THE EYE OPENER.

Put into a tall, thin glass
1 teaspoonful of bromo seltzer.
1 drink of Tom gin.
Fill glass with Club soda and serve.

THE GIRL FROM RECTOR'S.

Use a mixing glass.
⅔ wineglass Maraschino.
⅓ wineglass creme de menthe (green).
½ glass of cracked ice.
Shake, frappe, strain into a cocktail glass; add one dash of orange-flower water on top, and serve.

THE OPAL.

Use a mixing glass.
½ full of cracked ice.
2 dashes of gum syrup.
1 dash of Maraschino.
1 pony of absinthe.
Stir well, strain into a cocktail glass, drop a little creme de menthe in the center and serve.

THE PARISIAN.

Use a mixing glass.
3 fresh sprigs of mint.
½ spoonful of sugar.
1 squirt of seltzer.
Press mint with muddler.
1 drink of brandy.
Half fill glass with fine ice.
Stir, strain into a medium size thin glass; fill up with ginger ale and serve.

THE REAL THING.

Put one-half pint of champagne frappe into a fancy stem glass, drop one lump of loaf sugar into the glass with a spoon; one pony of brandy; stir gently and serve.

THE REMINDER.

Use a mixing glass.
¾ glass of cracked ice:
1 dash of Maraschino.
1 dash of creme de roses:
1 pony of sherry wine.
1 pony of port wine.
1 pony of vermouth (Italian):
Stir well, strain into a fancy stem glass and serve.

TOM AND JERRY.

Use a Tom and Jerry bowl for the mixture.

Use two small bowls to prepare the batter in. Take as many fresh eggs as desired. Break the whites in one and the yolks in the other bowl. Take an egg beater and beat the whites to a stiff froth. Add enough powdered sugar gradually until it becomes a good stiff batter; then beat the yolks until thin as milk.

Pour this into the above mixture, then mix well together with a little carbonate soda.

To serve, put into a Tom and Jerry mug two tablespoonfuls of the above mixture and one drink of rum and

brandy mixed. Fill the mug with hot water or hot milk. Stir or pour from one mug to the other two or three times; grate nutmeg on top and serve with spoon.

(To make a rich flavored batter, stir into it a little ground cinnamon, cloves and allspice).

VELVET GAFF.

Mix in a bowl or pitcher.
1 pint of champagne.
1 pint of Guinness' stout.

Stir slowly and serve in champagne goblets.

(Add a few lumps of ice if desired).

VIOLET SIP.

Use a thin goblet.
Half fill with fine ice.
⅔ pony of creme yvette.
⅓ pony of abricotine.

Fill up glass with ginger ale, stir and serve with a straw.

WHISKEY AND MINT TODDY.

Put into a whiskey glass.
1 teaspoonful of sugar.
1 or 2 sprigs of fresh mint.

Serve same as plain whiskey, leaving spoon in glass.

WHISKEY TODDY.

Put into a whiskey glass.
1 teaspoonful of sugar.
1 small piece of ice.

Serve same as plain whiskey, leaving spoon in glass.

WHITE PLUSH.

Use a medium size thin glass.
1 drink of whiskey.
Fill balance up with milk and serve.

WIDOW'S DREAM.

Use a 2½ ounce sherry glass. Float carefully in separate layers
¼ glass of Benedictine.
1 whole egg.
Top with cream and serve.

YELLOW RATTLER.

Use a mixing glass.
1 spoonful of sugar.
¼ of an orange (juice only).
1 fresh egg.
½ glass of fine ice.
1 drink of Gordon gin.
Shake well, strain into thin goblet, fill balance with carbonated water and serve.

YODLER'S RELIEF.

(For Cold)

Use whiskey glass.
2 dashes of lemon juice.
1 spoonful of molasses.
A drink of Jamaica rum.
Stir well and serve with spoon.

YORKSHIRE TODDY.

A hot glass with two lumps of sugar.

½ glass of boiling water, dissolve.
½ Scotch whiskey.
½ Irish whiskey.
1 dash of claret.

Stir, and add a little lemon peel.

BEVERAGES FOR SOCIAL GATHERINGS

ABRICOTINE FLAVORING.

For Punches, Etc.

(One Quart)

8 ounces abricotine.
8 ounces Jamaica rum.
8 ounces strawberry syrup.
4 ounces Maraschino.
3 ounces Benedictine.
1 ounce Aromatic bitters.

RASPBERRY FLAVORING.

For Punches, Etc.

(One Quart)

1 pint raspberry syrup.
12 ounces strawberry syrup.
4 ounces pineapple syrup.

WHISKEY COCKTAILS.

For Sideboard Use.

(One Quart)

Use a mixing glass.

½ pony of Benedictine.
½ pony of curacoa (red).
½ pony of Angostura bitters.
1 pony of gum syrup.

Fill up with whiskey, stir well, pour into a quart bottle, fill balance of bottle with whiskey and cork it. Brandy and gin cocktails may be made by substituting those liquors in place of whiskey.

(For immediate use mix the above in a bar shaker; fill the shaker half full with ice; stir; then strain into a bottle until full and cork it).

MANHATTAN COCKTAILS.

(One Quart)

½ pony of curacoa (red).
½ pony of gum syrup.
½ pony of Angostura or Peychaud bitters.
⅓ bottle of vermouth (Italian).
⅔ bottle of whiskey.

Mix the above in the same manner as the bottle whiskey cocktails.

MARTINI COCKTAILS.

(One Quart)

½ pony of Maraschino.
1 pony of orange bitters.

⅓ bottle vermouth (French).
⅔ bottle Tom or Plymouth gin.

Mix the above in the same manner as the whiskey cocktail.

ANANAS JULEP.

(One Quart)

Peel a fresh pineapple, cut in thin slices and place in a pitcher. Add juice of two oranges.

1 gill of raspberry syrup.
1 gill of Maraschino.
1 gill of Holland gin.
1 bottle of Moselle or Rhine wine.
A few pieces of ice.

Stir and serve.

FIZZ-WATER CUP.

(One Quart)

Put in a glass pitcher.

Juice of one lemon.
2 tablespoonfuls sugar.
2 wineglasses red curacoa.
1 bottle plain soda.

Fill pitcher half full of ice; add one quart of champagne, sliced fruit, and serve.

RED BURGUNDY BOWL.

(1½ Quarts)

Put in a pitcher

The juice of two lemons.
The juice of one orange.

2 pony glasses of Jamaica rum
1 pony of curacoa.
1 quart of red Burgundy.
½ pint of Club soda.
Stir, add ice fruit, and serve.

BRANDY FLAVORING.

For Punches, Etc.

(Two Quarts)

8 ounces of brandy.
8 ounces of strawberry syrup.
8 ounces of raspberry syrup.
6 ounces of Maraschino.
1 ounce of Benedictine.
1 ounce of Aromatic bitters.

BURGUNDY CUP.

(Two Quarts)

Mix in a pitcher.
8 pieces of loaf sugar.
Dissolve in ½ pint of water.
1 pony of brandy.
1 pony of abricotine.
1 pony of curacoa.
1 quart of Burgundy wine.
1 lemon sliced.
1 orange sliced.
1 pint of carbonated water.
Mix, add ice and serve.

CHAMPAGNE CUP.

(Two Quarts)

Put in a glass pitcher
6 or 8 pieces of loaf sugar.
1 lemon, sliced.

1 orange, sliced.
1 pony of brandy.
1 pony of abricotine.
1 pony of curacoa.
1 quart of champagne.
1 pint of Apollinaris water.
A few lumps of ice.

Mix well, dress top with fruit. You may add the thin rind of cucumber and serve in fancy stem glasses.

CLARET CUP.

(Two Quarts)

Mix in a punch bowl
1 quart of claret.
1 wineglass of curacoa.
1 wineglass of Jamaica rum.
Stir well, add
2 bottles Club soda.
1 piece of ice.
Serve in punch cups.

EGG GROG.

(Two Quarts)

Boil one quart of water with half a pound of sugar, beat the yolk of five eggs in one pint of St. Croix rum and add this while continually stirring, to the boiling water; serve in mugs.

GIN BOWL.

(Two Quarts)

Put in a pitcher the rind of a lemon and its juice, three spoonfuls

of sugar, one quart of water, let it stand one hour; add

1 pint Old Tom gin.
1 wineglassful Maraschino.
A few pieces of ice.
1 bottle of seltzer, and serve.

IMPERIAL PUNCH.

(Two Quarts)

Put into a pitcher

1 quart of plain soda water.
6 tablespoonfuls of sugar, dissolve well.
1 quart of claret wine.
1 wineglass Maraschino.

Stir and serve with a little sliced fruit; add ice.

IRISH WHISKEY PUNCH.

(Two Quarts)

Rub the rind of three lemons with nutmeg grater, in seven ounces of sugar; add one quart of boiling water; add the juice of the three lemons; this syrup is mixed with one quart of Irish whiskey; serve in mugs.

MOSELLE CUP.

(Two Quarts)

1 quart of Moselle wine:
1 pony of curacoa.
1 pony of abricotine.
1 pony of brandy.
6 or 8 pieces of loaf sugar.

1 lemon and orange, sliced.
1 pint of Apollinaris.

Put all together in a punch bowl or pitcher with a few lumps of ice. Stir and serve in champagne glasses.

PARLOR CLARET CUP.

(Two Quarts)

Fill glass pitcher one-half full of cracked ice.

1 whiskey glassfull syrup.
1 wineglass abricotine.
1 wineglass curacoa.
1 quart claret wine.
1 quart carbonated water.

Mix well; add sliced fruit and serve in champagne glasses.

PARLOR CHAMPAGNE PUNCH.

(Two Quarts)

Mix in a punch bowl.

1 quart champagne.
1 quart Apollinaris water.
1 wineglass gum syrup.
1 wineglass pineapple syrup.
1 wineglass abricotine.
1 orange and 1 lemon, sliced.
7 or 8 slices of pineapple.

Stir, one piece of ice, and serve in champagne glasses.

PRESS CLUB PUNCH.

(Two Quarts)

One-quarter pound of sugar, dissolved in one-half pint of hot water, cool, strain in a punch bowl, add

1 quart of brandy.
½ pint of Jamaica rum.
½ pint of peach brandy.
1 wineglass of curacoa.

Stir well, add a lump of ice, and serve.

RHINE WINE CUP.

(Two Quarts)

Put in a glass pitcher

1 pint of Apollinaris water.
4 tablespoonfuls of sugar, dissolve well.
1 pony of Maraschino.
1 pony of curacoa (red).
1 wineglass of brandy.
1 or 2 pieces of ice.
1 quart of Rhine wine.

Stir well and dress the pitcher with sliced fruit and serve in champagne glasses.

SAUTERNE CUP.

(Two Quarts)

Fill glass pitcher quarter full cracked ice.

1 wineglass of syrup.
1 pony of abricotine.
1 pony of curacoa.
1 pony of brandy.
1 quart Sauterne wine.
1 pint Apollinaris or carbonated water.
1 lemon and 1 orange, sliced.
4 or 5 slices of pineapple.

Mix well. You may add the thin rind of cucumber and serve in fancy stem glasses.

STRAWBERRY FLAVORING.

For Punches, Etc.

(Two Quarts)

1 pint strawberry syrup.
1 pint raspberry syrup.
8 ounces pineapple syrup.
8 ounces curacoa.
4 ounces apricot brandy.
2 ounces Benedictine.
1 ounce Aromatic bitters.
1 ounce forbidden fruit.

HURRY UP PUNCH.

(Three Quarts)

Use a punch bowl.
The juice of three lemons.
The juice of three oranges.
1 pint of Apollinaris, sugar to taste, dissolve.
1 pint of Santa Cruz or Jamaica rum.
½ pint of port wine.
½ pint of brandy.
½ pint of curacoa and Maraschino, mixed.

Stir well, add sliced fruit, pour in one quart of champagne, stir and cool with a block of ice in the center, serve in fancy wine glasses.

PINK TEA PUNCH.

(Three Quarts)

Put in a punch bowl

1 dozen lumps of loaf sugar, dissolved with water.
1 quart claret wine.
1 whiskey glass brandy.
1 quart Apollinaris or carbonated water.
1 quart champagne.
1 lemon, sliced.
1 orange, sliced.

Stir well; one square piece of ice; serve in champagne glasses.

APPLE BOWL.

(One Gallon)

Peel 12 juicy apples, remove the seeds, slice them, put in a dish cover with 1 pound of fine sugar, let stand for 24 hours, add a wine glass of Jamaica rum, let this stand 2 hours, then pour 3 bottles of Rhine wine over it; let this stand 2 hours, then strain the above into a punch bowl; add 1 pint of champagne, a piece of ice, and serve.

CLARET CUP.

(One Gallon)

Use a good sized bowl.

½ pony of Maraschino.
½ pony of curacoa.
½ pony of Benedictine.
½ pony of Chartreuse.
6 limes (juice only).

½ pound of sugar to syrup.
1 quart Rhine or Moselle wine.
1 quart Apollinaris.

Stir well, add fruit, a few lumps of ice, and serve.

CLARET PUNCH.

(One Gallon Mixture)

½ pound of fine sugar, dissolve with a little water.
4 quarts of claret.
2 lemons, sliced.
2 oranges, sliced; also some pineapple.

Mix well, and just before serving put in one quart of champagne, stir and serve with square piece of ice in the bowl. Use champagne glasses.

DRY PUNCH.

(One Gallon)

Use a punch bowl.
6 oranges, sliced.
1 lemon, sliced.
1 bottle of Cognac.
3 bottles of champagne.

Pour the cognac over the sliced fruit, let them stand six hours, then pour in the champagne and serve in punch cups.

FRUIT PUNCH.

(One Gallon)

Use a punch bowl.
6 ounces of sugar, dissolved in
3 quarts of boiled water.

6 lemons (juice only):
1 quart Santa Cruz rum:
1 quart of raspberry syrup:
Stir, add piece of ice, and serve.

HOTEL CAFE BOWL.

(One Gallon)

Use punch bowl, a block of ice, and fruit.

2 lemons (juice only).
2 oranges (juice only).
1 wineglass of Maraschino.
½ wineglass of St. Croix rum.
1 wineglass of rock candy syrup.
1 wineglass of curacoa.
2 wineglasses of brandy.
2 quarts of champagne.
1 quart of Burgundy.

Stir, add one quart carbonated water and serve.

NORFOLK PUNCH.

For Bottling.

(One Gallon)

2 quarts brandy.
1 quart of white wine:
1 quart of milk.
1¼ pounds of white sugar:
6 lemons.
3 oranges.

Pare off the peel of the oranges and lemons very thin. Put the peel and all the juice into a vessel with a close fitting lid. Pour on brandy, wine and milk, and add the sugar

after having dissolved in sufficient water. Mix well and cover close for twenty-four hours; then strain until clear, and bottle.

RASPBERRY BOWL.

(One Gallon)

The same recipe as for a Strawberry Bowl, only use raspberries instead of strawberries.

RUBY PUNCH.

(One Gallon Mixture).

Use a punch bowl.

1 quart of arrack.
1 quart of port wine.
3 pints of green tea.
1 pound of loaf sugar.
Juice of six lemons.
Add sliced fruit.

Dissolve the sugar in the tea, one piece of ice in bowl, and serve in punch cups.

SILVER WEDDING CUP.

(One Gallon)

1 pint of rock candy syrup.
1 bottle of pale sherry wine.
1 bottle of brandy (Hennessey).
1 bottle of Haut Sauterne.
3 pints of champagne.

Mix in a punch bowl, cool with block of ice, add fruit and serve.

STRAWBERRY BOWL.

(One Gallon)

Take three quarts of strawberries, cover them with hot sugar syrup made with one-half pound of sugar, one pint of hot water; let it rest two hours, strain out the sugared strawberries, add three bottles of Rhine or Moselle wine, put in a bowl, add one pint of champagne, a block of ice and serve.

TIP TOP PUNCH.

(One Gallon Mixture)

1 whiskey glass gum syrup.
1 whiskey glass curacoa.
1 whiskey glass brandy.
2 quart bottles Apollinaris
1 quart bottle champagne.
1 orange, sliced.
1 lemon, sliced.
5 slices of pineapple.

Put all together in punch bowl or pitcher, with a few lumps of ice, stir well and serve in champagne glasses.

UNFERMENTED GRAPE JUICE PUNCH.

(One Gallon Mixture)

Mix in a punch bowl.
The juice of six lemons, strain.
1 whiskey glass gum syrup
3 oranges, cut in slices.
2 lemons, cut in slices.

2 quarts of unfermented grape juice.
1 quart of carbonated water.

Stir well, place a square piece of ice in the punch bowl and serve in punch cups with fruit.

ANANAS BOWL.

(1¼ Gallons)

Peel a fresh pineapple, slice it, place that in a bowl, cover with one pound of fine sugar, let it stand twelve hours, add four bottles of Rhine wine, place on ice; add, before serving, one quart champagne.

JERSEY LILY PUNCH.

(1¼ Gallon Mixture)

1 mixing glassfull lemon juice.
1 mixing glass half full orange juice.
1 pound of powdered sugar.

Dissolve the sugar in the juice of the lemons and oranges. Strain into a punch bowl. Add

½ pint abricotine.
3 quarts Tokay or sweet catawba wine.
1 quart apple brandy.

Stir well; put a piece of ice in the bowl and serve in punch glasses with fruit.

TOKAY WINE PUNCH.

(1¼ Gallon Mixture)

Mix in a punch bowl.
Juice of 12 lemons, strain.

2 whiskey glassfulls of gum syrup.
1 whiskey glassfull of pineapple syrup.
1 whiskey glassfull abricotine.
½ pint of brandy.
3 quarts of Tokay wine.
1 quart of claret wine.

Stir well, then put a square piece of ice in the bowl and serve in fancy wineglasses with sliced fruit.

CHAMPAGNE BOWL.

(1½ Gallon Mixture)

1 pound of loaf sugar.
2 quart bottles Moselle wine.
1 quart bottle Burgundy wine.
2 quart bottles champagne.

Cover the bowl well and put it on ice three to four hours; then stir and serve with sliced fruit in punch cups.

CLARET BOWL.

(1½ Gallon Mixture)

Put in a punch bowl.
2 wineglasses curacoa.
2 wineglasses abricotine.
1 quart Apollinaris or carbonated water.
3 quarts claret wine. Stir, add
1 can pineapple.
3 oranges, sliced.
2 lemons, sliced.

Let this mixture stand three or four hours. Put a piece of ice in

bowl; then add two quarts champagne, decorate the ice with fruits and serve in punch cups.

CLARET CUP.

(1½ Gallon Mixture)

Use a large size bowl.

Juice of 2 oranges and 6 lemons.
1 pound of fine sugar.
½ pint of Maraschino, curacoa, Benedictine and Chartreuse, mixed.

Stir this well with a ladle. Add

2 oranges, sliced.
2 lemons, sliced.
1 can pineapple.
4 quarts of claret.
1 quart of champagne.
1 quart of Apollinaris water.

Stir gently, and serve in punch cups.

FIZZ-WATER BOWL.

(1½ Gallons)

Use a punch bowl, the strained juice of

6 oranges, peeled.
6 lemons, peeled.
1 pound sugar dissolved with
1 pint of water, stir, add,
2 quarts of Burgundy wine.
1 pint of Jamaica rum.
1 pint of whiskey.
½ pint of mixed cordials.

2 quarts of champagne.
1 quart of plain soda.
Stir, add a block of ice, and serve.

JOCKEY CLUB PUNCH.

(1½ Gallon Mixture)

5 quart bottles champagne.
1 quart of Jamaica rum.
1 pint of Maraschino.
3 oranges and 3 lemons, sliced.
Sugar to taste.

Mix the above together in a punch bowl; then place in the center of the bowl a square block of ice; decorate on top with fruits in season and serve in glass cups.

LADIES' PUNCH.

(1½ Gallon Mixture)

1 pound of powdered sugar.
18 lemons (the juice only).
1 gallon of water, dissolve and strain.
2 quarts of claret wine.
3 oranges, cut in slices.
3 lemons, cut in slices.

Stir the above thoroughly in a two gallon vessel. Then take a punch bowl and place a square piece of ice in it, fill the bowl from the vessel and serve in punch cups.

PEDRO CLUB PUNCH.

(1½ Gallon Mixture)

Use a punch bowl.
1 mixing glass full peach or orange juice.

1 mixing glass full lemon juice, stir and strain.
1 mixing glass full syrup (gum).
1 whiskey glass full abricotine.
1 pint of brandy.
2 quarts of sweet catawba wine.
2 quarts of dry catawba wine.
1 quart claret wine.

Stir well, one piece of ice in bowl, and serve in punch glasses with sliced fruit.

SHERRY PUNCH.

(1½ Gallon Mixture)

1 mixing glass full lemon juice.
1 pound of fine sugar.
1 whiskey glass of pineapple syrup.
1 whiskey glass abricotine.
1 whiskey glass Jamaica rum.
4 quarts sherry wine.
1½ quarts whiskey.

Add sliced fruit; put all together into a punch bowl with a block of ice in the center, serve in fancy wine glasses.

SNOW FLAKE PUNCH.

(1½ Gallon Mixture)

1 mixing glass full of lemon juice.
1 pound of fine sugar.
2 wine glasses pineapple syrup

1 whiskey glass abricotine.
1 whiskey glass St. Croix rum
1 whiskey glass Maraschino.
4 quarts sherry wine.
1½ quarts whiskey.
1 can pineapple.
2 lemons, sliced.
2 oranges, sliced.

Beat the whites of one dozen eggs to a stiff froth, and put in it the above mixture and stir well. Place a block of ice into punch bowl, serve in punch cups with a little nutmeg on top of each drink.

SWEET CATAWBA PUNCH.

(1½ Gallon Mixture)

Mix in a punch bowl.

1 mixing glass full of orange juice.
1 mixing glass full of lemon juice, strain.
1 mixing glass full gum syrup.
1 whiskey glass full Jamaica rum.
1 whiskey glass full curacoa.
1 quart of whiskey.
4 quarts sweet catawba wine.

Stir well, put a piece of ice in bowl, add sliced fruit and serve in punch cups.

BRANDY BOWL.

(Two Gallons)

1½ pounds sugar, dissolved in
1 gallon of water.

6 lemons (juice only).
1 gill of curacoa.
½ pint of raspberry syrup.
1 pint of Jamaica rum.
3 quarts of brandy.

Stir well, add sliced fruit, and serve with square piece of ice in bowl.

BRANDY PUNCH.

(Two Gallon Mixture)

Juice of 1 dozen lemons.
Juice of 3 oranges.
1½ pounds of powdered sugar.
1 wineglass of curacoa.
1 whiskey glass full of raspberry syrup.
1 gallon of water.
2 quarts of brandy.

Mix well together in a three-gallon vessel, add sliced fruit, then pour in punch bowl and cool with a block of ice in the bowl. Serve in punch cups or champagne glasses.

CLARET CUP.

(Two Gallon Mixture)

Put in a three-gallon vessel.
1 whiskey glass full of gum syrup.
1 whiskey glass full curacoa.
1 whiskey glass full Maraschino.
½ pint of brandy or whiskey.
1 quart Apollinaris or carbonated water.

4 quarts of claret wine, stir.
1 can pineapple.
4 oranges, sliced.
4 lemons, sliced.

Let this mixture stand two or three hours, then place a square piece of ice in a punch bowl; add two quarts champagne; stir, decorate the ice with fruit and serve in punch cups.

CLARET PUNCH.

(Two Gallon Mixture)

Use three to four gallon vessel to mix in.

2 pounds of loaf sugar, dissolved in a little water.
Juice of 12 lemons, strain.
2 whiskey glasses, abricotine.
1 quart of brandy.
4 quarts of claret wine.
3 quarts Apollinaris or carbonated water.
6 oranges, sliced.
1 can pineapple, sliced.

Stir well, then pour some of the above mixture into a punch bowl containing a square piece of ice, and serve in small punch glasses with fruit.

EMPIRE BRANDY PUNCH.

(Two Gallons)

Use a punch bowl.
1 gallon of water.
1½ pounds of sugar.

6 lemons (juice only).
3 quarts of brandy.
1 pint of Jamaica rum.
1 gill of curacoa.
2 gills of raspberry syrup.
3 oranges, sliced.
1 pineapple, sliced (stir).
1 block of ice in center of bowl and serve.

ENGLISH PUNCH.

(Two Gallon Mixture)

Use a large punch bowl.
2 quarts hot green tea.
2 pounds of loaf sugar.

Dissolve sugar in the tea. Let it cool. Add

½ pint of lemon juice, strain.
1 whiskey glass full curacoa.
1 wineglass of raspberry syrup.
1 pint of Jamaica rum.
3 quarts of brandy or whiskey.
2 quarts of Apollinaris water.

Stir well, add sliced fruit and cool with a block of ice in the center of bowl; serve in fancy wine glasses.

FIZZ-WATER PUNCH.

(Two Gallons)

6 oranges (juice only).
6 tablespoonfuls sugar.
½ pint of Maraschino.
1 pint of cold English breakfast tea.
1 pint of brandy.

3 bottles plain soda:
6 quarts champagne.

Mix well; add sliced fruit, then pour in punch bowl, and cool with a block of ice in the bowl; serve in punch cups.

MARASCHINO PUNCH.

(Two Gallons)

Dissolve

2 pounds of sugar in
1 quart of water, strain, add
4 bottles Rhine wine.
1 pint arrack or rum.
1 pint Maraschino.

Stir well, let it rest for two hours, add one pint of champagne just before serving.

RECEPTION BOWL.

(Two Gallons)

Put in a punch bowl with a piece of ice

1 pint of lemon juice.
1 pint of syrup.
½ pint of pineapple juice.
½ pint of abricotine.
½ pint of Jamaica rum.
3 quarts of port wine.
3 quarts of dry catawba.

Stir well, and serve in punch cups with fruit.

ROMAN PUNCH.

(Two Gallon Mixture)

1 pint of lemon juice.
1 pint of orange juice.

5 pounds of powdered sugar.
1 pint of Maraschino.
1 quart of Jamaica rum.
1 quart of Rhine wine.
4 quarts of champagne.
24 fresh eggs.

To prepare the above mixture, dissolve the sugar in the juice of the lemons and oranges; rub the rind of two oranges and one lemon through a sieve into the mixture. Add by degrees the whites of the eggs beaten to a froth; surround the bowl with ice; let it freeze until it looks like thick cream, then stir in briskly the rum and wine. Serve in champagne glasses.

SAUTERNE PUNCH.

(Two Gallon Mixture)

Use a punch bowl.
½ mixing glass of lemon juice.
½ mixing glass of orange juice, strain.
2 pounds of fine sugar.
Dissolve sugar in lemon and orange juice.
½ pint of abricotine.
1 quart of brandy.
4 quarts of Sauterne wine.
3 quarts Apollinaris or carbonated water.

Stir well, add sliced fruit, put a piece of ice in bowl; serve in punch cups.

WEDDING BOWL.

(Two Gallon Mixture)

Use a three-gallon vessel to prepare the mixture.

Juice of 6 lemons.
Juice of 6 oranges, strain.
1 pound of pulverized sugar.
2 quarts of plain soda or vichy water, dissolve.
1 pint of Jamaica rum.
1 pint of brandy.
1 whiskey glass of Charteuse (yellow).
1 wineglass of Benedictine.
1 wineglass of curacoa.
1 wineglass of Maraschino
2 quarts of Burgundy wine, stir.
2 quarts of champagne.

Mix this well, add sliced fruit, then fill up punch bowl containing a block of ice from the vessel and serve in champagne glasses or punch cups.

WASHINGTON CLUB PUNCH.

(2¼ Gallons).

Use a large size bowl.

Dissolve one pound of sugar in one pint of water.
Juice of 6 lemons.
1 pint of Jamaica rum.
1 pint brandy or whiskey.
½ pint of black tea.
6 pints champagne.

Stir well, add sliced fruit, one piece of ice and serve.

SARATOGA CUP.

(2½ Gallon Mixture)

Use a punch bowl.

4 quarts of claret wine.
1 quart of brandy.
1 pint of curacoa.
1 pint of sherry wine.
½ pint of raspberry syrup.
4 oranges, sliced.
3 lemons, sliced.
1 can pineapple, sliced.
3 quarts of carbonated water.
1 quart of ginger ale.

Sweeten with sugar to taste; place a square piece of ice in bowl, and serve in punch cups.

CHAMPAGNE CUP.

(Three Gallon Mixture)

Put in a punch bowl.

1 quart curacoa.
1 pint Chartreuse.
1 pint abricotine.
1 quart brandy.
1 quart sweet catawba wine.
6 oranges, sliced.
3 lemons, sliced.
1 can pineapple, sliced.

Stir; let it stand four hours, then pour into a four gallon vessel. Add

2 quarts Apollinaris or carbonated water.
6 quarts champagne.

Place square pieces of ice in the punch bowl, decorate the ice with fruit and serve in punch cups.

CHAMPAGNE PUNCH.

(Three Gallon Mixture)

Use four-gallon vessel to mix in.
3 pounds of loaf sugar, dissolved with water.
1 mixing glass full of lemon juice, strain.
2 whiskey glasses abricotine.
1 quart brandy.
3 quarts dry catawba wine.
3 quarts champagne.
5 quarts carbonated water.
6 oranges, sliced.
3 lemons, sliced.
1 can pineapple.

Stir well, put in a punch bowl one piece of ice, then pour some of the above mixture into the bowl, serve in champagne glasses or punch cups with fruit.

COUNCIL PUNCH.

(Three Gallons)

2 pounds loaf sugar, dissolved into
3 quarts of water, strain, add
1 pint of whiskey.
1 pint of mixed cordials.
1 quart of Rhine wine.
2 gallons of claret.

Stir well, put a piece of ice in bowl, add sliced fruit, serve in punch cups.

ORANGE PUNCH.

(Three Gallons)

Put into a punch bowl
1 piece of ice.
12 lemons, cut in slices.
12 oranges, cut in slices.
1 can of pineapple, sliced.
4 quarts unfermented grape juice.
4 quarts orange juice (canned)
4 quarts carbonated water.

Stir the above thoroughly and serve with fruit.

PEACH PUNCH.

(Three Gallons)

Put into a punch bowl
1 large piece of ice.
12 lemons, cut in slices.
12 oranges, cut in slices.
4 quarts of unfermented grape juice.
4 quarts peach juice (canned).
4 quarts carbonated water.

Stir the above thoroughly and serve, with fruit.

RUM PUNCH.

(Three Gallon Mixture)

Use a four-gallon vessel to mix in.
1 mixing glassfull lemon juice, strain.
3 pounds fine sugar, dissolved with lemon.
3 quarts Tokay wine (white).

1 quart brandy or whiskey
1 quart Jamaica rum.
½ pint Maraschino.
½ pint abricotine.
6 oranges and 3 lemons, sliced.
6 quarts Apollinaris or carbonated water.

Stir well; place block of ice in punch bowl, serve in small punch glasses with fruit.

TWENTIETH CENTURY PUNCH.

(Three Gallons)

1 can of pineapple.
1 can of apricots.
½ dozen lemons, sliced.
½ dozen oranges, sliced.
1 wineglass Jamaica rum.
1 wineglass raspberry syrup.
1 quart of apple brandy.
2 gallons sweet catawba.
Mix, add
1 bottle carbonated water.

Stir, put into a punch bowl with a block of ice and serve in cups.

CHAMPAGNE CUP.

(3½ Gallon Mixture)

Use a five-gallon vessel to mix in.

1 quart of curacoa.
1 pint of Chartreuse.
1 whiskey glassfull pineapple syrup.
1 quart of brandy.
1 quart of Tokay wine.
1 pound of sugar (loaf).

4 quarts carbonated or Apollinaris water.
6 oranges, sliced.
3 lemons, sliced.
1 can pineapple.
6 quarts of champagne.

Stir well, put in a punch bowl one piece of ice, then pour some of the above mixture into the bowl, serve in punch cups with fruit.

PARTY EGG NOGG.

(Four Gallon Mixture)

Use a five-gallon vessel to mix in.
3 pounds of fine sugar.
24 fresh eggs.

Have the yolks separated, beat thin; add yolks to the sugar; stir well. Add

3 quarts of brandy.
1 quart of Jamaica rum.
3 gallons of fresh milk.

Stir with ladle while pouring in the milk to prevent it from curdling. Beat the white of eggs to a stiff froth. Put on top of the mixture, then put some of the egg froth on top; sprinkle nutmeg over it and serve.

AUXILIARY PUNCH.

(4½ Gallons)

2½ dozens of lemons (juice only).
3 oranges (juice only).
5 pounds loaf sugar, dissolved into

6 quarts of water, add
1 quart of mixed syrup.
1 pint of whiskey.
2 gallons of claret, stir.
1 quart of carbonated water.

Sliced fruit; serve in punch bowl with block of ice in the center.

CELERY BOWL.

(Five Gallons)

2 bunches of celery roots.
Peel and cut them in slices, cover with
2½ pounds of fine sugar, add
2 quarts of brandy; let it stand for ten hours, covered, then strain into a bowl; add
3 gallons of Rhine wine.
4 quarts of champagne.

A piece of ice in the bowl and serve.

MANHATTAN COCKTAIL.

(Five Gallons)

Made similar to whiskey cocktail, using:

4 bottles of Italian vermouth.
3 gallons of whiskey

in place of four gallons of whiskey called for in Whiskey Cocktail recipe.

SOCIAL-SESSION PUNCH.

(Five Gallons)

3 pounds of loaf sugar dissolved in
2 quarts of water, add

2 quarts of Rhine wine.
1 quart of whiskey..
1 quart of mixed cordial.
3 gallons of claret wine.
Stir and add
2 bottles of carbonated water.
Put a block of ice in bowl, add sliced fruit, and serve in punch cups.

TOLEDO PUNCH.

(Five Gallons)

Use a six-gallon vessel to mix in.
2 pounds of loaf sugar, dissolved in
6 quarts of water; add
6 lemons (juice only).
1 quart of brandy.
2 quarts of claret.
4 quarts of Rhine wine:
6 pints of champagne.
4 bottles of carbonated water.
Stir well; add fruit, cool in punch bowl and serve in punch cups.

WHISKEY COCKTAIL.

(Five Gallons)

1½ pound loaf sugar, dissolve in
2 quarts of water, strain, add
6 ounces of Benedictine.
8 ounces of Aromatic bitters.
10 ounces of curacoa.
4 gallons of whiskey.
Stir well; let it rest a few hours, serve from punch bowl that is surrounded with ice:

CLUB PUNCH.

(Eight Gallon Mixture)

Use a ten gallon vessel to mix in.

6 quarts of boiled water.
2 quarts of lemon juice.
1 quart of orange juice.
8 pounds of fine sugar.
½ pint of curacoa.
½ pint of Maraschino.
½ pint of raspberry syrup.

Mix well with a ladle, strain. Add

4 quarts of whiskey.
12 quarts of claret wine.
3 quarts of Rhine wine.
2 quarts of Apollinaris or carbonated water.
1 dozen oranges, sliced.
1 dozen lemons, sliced.

Stir gently. Then take a punch bowl and surround the bowl up to the edge with ice and dress the edge with some leaves and whole fruit, grapes, oranges, bananas, etc., in a tasty manner. Fill up the bowl from vessel containing the punch, but never put ice in it. Serve in small punch glasses.

FISH HOUSE PUNCH.

(Eight Gallons)

10 pounds loaf sugar, dissolve in
12 quarts of boiled water.
3 quarts lemon juice (strain).
5 quarts of brandy.
3 quarts of peach brandy.

3 quarts of Jamaica rum:
1 quart of carbonated water.

Stir well; serve from punch bowl with a piece of ice in center, add sliced fruit.

EAGLE'S PUNCH.

(Ten Gallons)

2 quarts of lemon juice.
1 pint of orange juice.
8 pounds of sugar, dissolved into
12 quarts of water.
½ pint of raspberry syrup.
½ pint of curacoa.
½ pint of Maraschino.
1 whiskey glass of Aromatic bitters.

Stir this well; add

12 quarts of claret wine.
4 quarts of Rhine wine.
3 quarts of whiskey; stir, add
2 quarts of carbonated water.

Put a block of ice in punch bowl, fill up with the punch; serve in punch cups with fruit.

NEW YEAR PUNCH.

(Ten Gallon Mixture)

6 pounds loaf sugar.
3 gallons sweet catawba wine.
2 gallons Rhine wine.
2 gallons claret wine.
1 gallon brandy or whiskey.
4 cans of pineapple, sliced.

4 dozen oranges, sliced.
2 dozen lemons, sliced.

Put the above mixture together in a vessel; let it stand a few hours, then take a large punch bowl and place a square piece of ice in the center; decorate the top of ice with fruit in season, and fill up the bowl from vessel and serve in punch or champagne glasses.

THANKSGIVING PUNCH.

(Ten Gallon Mixture)

7 gallons Tokay wine.
2 gallons whiskey.
1 quart Jamaica rum.
1 quart curacoa.
1 quart abricotine.
2 quarts claret wine, stir.
4 cans pineapple, sliced.
4 dozen oranges, sliced.
3 dozen lemons, sliced.

Put the above mixture together in a vessel; let it stand for a few hours before you want to serve it, then take a large punch bowl and place a square piece of ice in the center, decorate the top of ice with fruit and fill up the bowl from vessel; serve in champagne glasses.

ELK'S PUNCH.

(Ten Gallons)

8 pounds of loaf sugar, dissolve in
10 quarts of water.
2 quarts of lemon juice.

1 pint of orange juice:
Strain all the above, add
½ pint of strawberry syrup.
½ pint of raspberry syrup.
½ pint of Maraschino.
½ pint of Benedictine.
1 glass of Aromatic bitters.
Stir well, add,
12 quarts of claret wine.
6 quarts of champagne:
3 quarts of whiskey.
Stir, add, just before using,
2 quarts of carbonated water.
Serve from punch bowl with block of ice in center; add sliced fruit.

WHITE CITY PUNCH.

(Ten Gallons)

3 pints of orange juice:
1 pint of lemon juice.
8 pounds of loaf sugar, dissolved in
12 quarts of water.
Strain all the above and add
1 pint of strawberry syrup.
1 pint of pineapple syrup.
½ pint of Maraschino.
12 quarts of Rhine or champagne wine.
4 quarts Tokay wine.
3 quarts of whiskey or brandy:
1 quart of New England rum.
Stir well, and add
2 quarts of carbonated water.
Put a block of ice in punch bowl, fill up with the punch; serve in punch cups with fruit.

EGG NOGG.

(Fifteen Gallons)

9 pounds of fine sugar.
5 dozen fresh eggs; have the yolks separated; beat yolks thin, and add them to the sugar and stir well, then put in
2 gallons of brandy or whiskey
1 gallon of Jamaica rum.
Then stir continually while pouring in the above mixture.
11 gallons of fresh milk to prevent it from curdling, then beat the whites to a froth.

Put this on top of the mixture, serve in cups with egg froth and nutmeg on top.

CHRISTMAS PUNCH.

(Twenty Gallon Mixture)

1 quart of lemon juice.
1 quart of orange juice.
5 pounds of fine sugar.
Stir well and strain. Add
4 quarts curacoa (red).
3 quarts Chartreuse (yellow).
1 quart abricotine.
3 gallons brandy or whiskey.
3 gallons Tokay wine.
4 gallons of carbonated water.
34 quarts of champagne.
6 cans pineapple.

6 dozen oranges, sliced.
4 dozen lemons, sliced.

Put the above mixture together in a vessel; let it stand for a few hours before you want to serve it, then take a large punch bowl and place a square piece of ice in the center, decorate the top of ice with fruit and fill up the bowl from vessel; serve in champagne glasses.

CONVENTION PUNCH.

(Thirty Gallons)

Use a tub to mix in.
6 quarts of lemon juice.
3 quarts of orange juice.
25 pounds of loaf sugar, dissolved into
14 gallons of water.

Add
2 quarts of brandy flavoring or mixed cordials.
12 gallons claret; stir well.
1 dozen oranges, sliced.
1 dozen lemons, sliced.

Serve from punch bowl with a piece of ice in center.

CLARET PUNCH.

(15 Gallons.)

Dissolve 12 pounds loaf sugar in 5 gallons of water, add juice of 2 dozen lemons, 2 dozen oranges; strain, add 1 quart raspberry and 1 quart strawberry syrup; 2 quarts whiskey, 9 gallons claret; stir, add fruit and serve from punch bowl.

ADDENDA

BLACKTHORNE COCKTAIL.

Use a mixing glass.
2 dashes of syrup.
2 dashes of orange bitters.
⅓ drink of Italian vermouth.
⅔ drink of Sloe gin.
½ glass of cracked ice.
1 slice of lemon.
Shake, strain into cocktail glass, and serve.

CLOVER CLUB COCKTAIL.

Use a mixing glass.
2 or 3 dashes of lemon juice.
½ pony raspberry syrup.
White of an egg.
1 drink of dry gin.
½ glass cracked ice.
Shake, strain into cocktail glass, and serve.

CABARET COCKTAIL.

Use a mixing glass.
2 dashes orange bitters.
2 dashes Benedictine.
⅓ French vermouth.
⅔ dry gin.
½ glass cracked ice.
Stir, strain in cocktail glass, and serve.

CONKLIN COCKTAIL.

Use a mixing glass.
Juice of half a lime.
2 dashes of syrup
1 teaspoonful of Benedictine.
1 drink of Bourbon whiskey.
½ glass of cracked ice.
Stir, strain in cocktail glass, and serve.

DUCHESS COCKTAIL.

Use a mixing glass.
1 pony French vermouth.
1 pony Italian vermouth.
½ pony absinthe.
½ teaspoonful grenadine syrup.
½ glass fine ice.
Frappe, serve in cocktail glass.

GIBSON COCKTAIL.

Use a mixing glass.
⅓ French vermouth.
⅔ Plymouth gin.
½ glass cracked ice.
Stir, strain into cocktail glass, and serve.

GRECIAN COCKTAIL.

Use a mixing glass.
½ teaspoonful grenadine syrup.
⅓ Italian vermouth.
⅔ Maetixa (Greek gin).
½ glass cracked ice.
1 slice of orange.
Shake, strain into cocktail glass, and serve.

JACK ROSE COCKTAIL.

Use a mixing glass.
2 dashes lemon juice.
½ teaspoonful grenadine syrup.
White of an egg.
1 drink apple jack.
½ glass cracked ice.
Frappe, strain in cocktail glass, and serve.

MINT COCKTAIL.

Use a mixing glass.
¼ drink Italian vermouth.
¾ drink dry gin.
½ glass cracked ice.
2 sprigs of mint.
1 slice of orange peel.
Shake, strain into a cocktail glass, and serve.

MOOSE CLUB COCKTAIL.

Use a mixing glass.
½ teaspoonful grenadine syrup.
1 or 2 dashes bitters (aromatic).
⅓ drink Dubonnet.
⅔ drink whiskey.
½ glass cracked ice.
1 slice of orange.
Shake, strain in cocktail glass, and serve.

PRINCESS COCKTAIL.

Use a mixing glass.
⅓ Dry gin.
⅓ Italian vermouth,

1/6 Creme Yvette.
1/6 White Menthe.
1/2 glass cracked ice.

Stir, strain in cocktail glass, and serve.

SANS SOUCI COCKTAIL.

Use a mixing glass.
Juice of half a lime.
1/2 teaspoonful grenadine syrup.
1 drink of dry gin.
1/2 glass cracked ice.

Shake, strain into a cocktail glass, and serve.

RUBY SOUR.

Use a mixing glass.
2 or 3 dashes of lemon juice.
1 spoonful of sugar.
1 drink of whiskey.
1/2 glass of cracked ice.
1/2 teaspoonful raspberry syrup.
1/2 teaspoonful of Jamaica rum.

Shake, strain, and serve.

AVIATOR FIZZ.

Use mixing glass.
Juice of one lime.
1/2 spoonful of sugar.
1 teaspoonful grenadine syrup.
1/2 glass fine ice.
1 drink dry gin.
1 teaspoonful of cream.

Shake, strain, fizz, and serve.

PRINCETON COOLER.

Use a punch glass.
Juice of half a lime.
½ teaspoonful grenadine syrup.
½ teaspoonful Maraschino.
1 drink of apple brandy.
Fine ice.
Fill up with carbonic water, stir, decorate with fruit, serve with straws.

SUFFRAGETTE COOLER.

Use a tall, thin glass.
Juice of one lime.
2 or 3 dashes bitters (aromatic).
½ pony grenadine syrup.
Cracked ice.
Fill with Club soda or carbonic, and serve with straws.

ROYAL CROWN PUNCH.

Use a mixing glass.
White of an egg.
½ pony of grenadine syrup.
1 drink of dry gin.
½ glass shaved ice.
Fill with milk.
Shake, nutmeg on top, serve with straws.

ANGEL'S DREAM.

Use a cordial glass.
⅔ glass abricotine cordial.
⅓ cream on top.
Add cherry and serve

ANGEL'S KISS.

Use cordial glass.
⅓ Maraschino.
⅓ creme Yvette.
⅓ cream on top.
Each separate, and serve.

AMERICAN FLAG

Use a cordial glass.
⅓ grenadine.
⅓ Maraschino.
⅓ creme Yvette.
Each separate, and serve.

BOSTON BEER.

Use a cordial glass.
⅔ glass of Benedictine.
Top with cream, and serve.

BILLET DOUCE.

Use a cordial glass.
⅔ glass creme Yvette.
Top with cream, and serve.

ELK'S TOOTH.

Use a sherry glass.
⅔ fill with apricot brandy.
Float cream on top, and serve.

SOUL KISS.

Use a cordial glass.
¼ raspberry syrup.
¼ Curacoa (orange).

¼ Benedictine.
¼ cream.
Each separate, and serve.

GIBSON GIRL.

Use a cordial glass.
⅓ grenadine syrup.
⅓ creme de cacao.
⅓ cream.
Each separate, and serve.

IRISH ROSE.

Use a mixing glass.
Juice of half lime.
1 teaspoonful grenadine.
1 drink Irish whiskey.
½ glass cracked ice.
Stir, strain in cocktail glass, with a little carbonic water on top, and serve.

RED WIDOW.

Use old-fashioned cocktail glass.
1 or 2 pieces of ice.
⅙ raspberry syrup.
⅙ Italian vermouth.
⅓ Bourbon whiskey.
⅓ Jamaica rum.
Serve with small bar spoon in glass.

SAM WARD.

Put a long piece of lemon peel into a fancy stem glass, pack glass with shaved ice, fill up with Chartreuse and serve with short straws.

SHERRY CHICKEN.

Use a mixing glass.

1 fresh egg.
½ spoonful sugar.
1 drink sherry wine.
½ glass fine ice.
½ teaspoonful grenadine syrup.
1 teaspoonful cream.

Shake well. Strain in a fancy stem glass, and serve.

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BLARNEY COCKTAIL.

Use mixing glass.
¼ French vermouth.
¼ Italian vermouth.
½ Irish whiskey.
½ glass cracked ice.
Stir, strain and serve.

BOSTON HIGHBALL.

Use highball glass.
1 piece of ice.
1 slice of lemon.
1 drink of any liquor desired.
Fill with water or ginger ale, and serve.

BODEGA COBBLER.

Use mixing glass.
1 teaspoon sugar.
3 dashes of absinthe.
½ port wine.
⅓ sherry wine.
⅓ Cognac brandy.
Fill glass with ice, stir, fill balance with syphon water, serve with straws.

BRAIN DUSTER.

Use mixing glass.
3 or 4 dashes lemon juice.
1 teaspoon sugar.
2 dashes absinthe.
1 drink dry gin.
1 pony cream.
½ glass fine ice.
Shake, strain and fizz.

BRUT COCKTAIL.

Use mixing glass.
1 dash angostura bitters.
⅓ Amer picon bitters.
⅔ French vermouth.
½ glass cracked ice.
Stir, strain and serve.

BUZZER COCKTAIL.

Use mixing glass.
1 dash lemon juice.
1 teaspoon creme de menthe (white).
1 teaspoon grenadine.
⅓ apricot brandy.
⅔ dry gin.
½ glass cracked ice.
Shake, strain and serve.

CHARLIE CHAPLAIN COCKTAIL.

Use mixing glass.
1 teaspoon orgeat syrup.
⅓ port wine.
⅓ blackberry.
⅓ brandy.
½ glass fine ice.
Shake, strain, add one dash bitters on top and serve.

CANNON COCKTAIL.

Use mixing glass
1 teaspoon creme de Vette.
½ drink apricot brandy.
½ drink Rhine wine.
½ glass cracked ice.
Stir, strain, serve with cherry.

CIRCUS RICKEY.

Use highball glass.
1 lime or ¼ lemon.
1 teaspoon grenadine.
1 piece ice.
1 drink dry gin.
Fill up with sparkling water.

COST LINE COCKTAIL.

Use mixing glass.
½ lime (juice).
1 teaspoon sugar.
1 drink Cuban rum.
½ glass cracked ice.
Shake, strain and serve.

CRITERION APPETIZER.

¼ Amer picon.
¾ Dubonnet.
Serve in sherry glass, no ice.

CUBAN HIGHBALL.

Use highball glass.
2 dashes of syrup.
1 piece of ice.
1 slice of lemon.
1 pony Italian vermouth.
1 drink Bacardi rum.
Fill balance with seltzer, serve with spoon.

DAQUIRI COCKTAIL.

(pronounced Daccary)
Use mixing glass.
½ lime (juice).

1 teaspoon sugar.
1/3 pineapple juice.
2/3 Bacardi rum.
1/2 glass cracked ice.

Shake, strain, serve with a small cube of pineapple.

DEATH RATTLER.

Use mixing glass.
1/6 creme Yvette.
1/6 grenadine.
2/3 dry gin.
1/2 glass cracked ice.

Shake, strain and serve.

GORDEN GIN DAISY.

Use a punch glass.
1 lime or 1/4 lemon (juice).
1 pony raspberry syrup.
1 drink gorden gin (dry).
Cracked ice.

Stir, fill balance with sparkling water, add slice of orange, serve with straws.

ELK DREAM.

Use mixing glass.
1/2 lime (juice).
1 teaspoon sugar.
1 egg (white only).
1 drink of whiskey.
2/3 glass fine ice.

Shake well, strain into highball glass, fill with seltzer, float top with claret and serve.

GIN BUCK.

Use highball glass.
1 cube of ice.
2 dashes lemon juice.
1 drink dry gin.
Fill up with ginger ale, serve with spoon.

GRAPE JUICE COBBLER.

Use punch glass.
2 dashes lemon juice.
½ pony Maraschino.
½ pony pineapple syrup.
⅔ glass ice.
Fill balance with unfermented grape juice. Shake and trim with fruit; serve with straws.

HARRIET COCKTAIL.

Use mixing glass.
½ lime (juice).
1 teaspoon grenadine.
⅓ French vermouth.
⅔ Irish whiskey.
½ glass fine ice.
Shake, strain and serve.

HELL DIVER.

Use mixing glass.
⅙ absinthe.
⅙ creme de cacao.
⅓ Dubonnet.
⅓ dry gin.
½ glass fine ice.
Shake, strain and serve.

HESITATION COCKTAIL.

Use mixing glass.
1 dash grapefruit juice.
1 dash Maraschino.
⅓ Italian vermouth.
⅔ dry gin.
½ glass cracked ice.
Stir, strain and serve.

HONOLULU COCKTAIL.

Use mixing glass.
¼ French vermouth.
¼ Italian vermouth.
½ dry gin.
½ glass fine ice.
Shake, strain and serve.

HOP-TOAD COCKTAIL.

Use mixing glass.
1 teaspoon lemon juice.
1 drink apricot brandy.
½ glass fine ice.
Shake, strain and serve.

IDEAL COCKTAIL.

Use mixing glass.
3 dashes Maraschino.
⅓ Italian vermouth.
⅔ dry gin.
1 piece grapefruit.
½ glass fine ice.
Shake, strain and serve.

INVISIBLE GIN HIGHBALL.

Use highball glass.
1 piece of ice.

1 teaspoon lemon juice.
1 teaspoon pineapple syrup.
1 drink dry gin.
Fill with ginger ale.

LADIES' DELIGHT.

Use pony glass.
¾ glass apricot brandy.
Top with cream, and serve.

LILY COCKTAIL.

Use mixing glass.
1 teaspoon grenadine.
1 teaspoon creme de menthe (white).
1 drink dry gin.
½ glass fine ice.
Shake, strain and serve.

MARCONI COCKTAIL.

Use mixing glass.
½ Italian vermouth.
½ Plymouth gin.
½ glass cracked ice.
1 piece of orange.
Shake, strain and serve.

MILLIONAIRES' COCKTAIL.

Use mixing glass.
1 dash lemon juice.
1 teaspoon grenadine syrup.
⅓ N. E. rum.
⅔ apricot brandy.
½ glass fine ice.
Shake, strain and serve.

NECTAR COCKTAIL.

Use mixing glass.
1 dash aromatic bitters.
½ Italian vermouth.
½ Dubonnet.
⅓ glass cracked ice.
Stir, strain and serve.

NEUTRAL FIZZ.

Use mixing glass.
3 dashes lemon juice.
1 spoonful sugar.
1 egg (white only).
1 drink Tom gin.
1 dash aromatic bitters.
½ glass fine ice.
Shake, strain in fizz glass, half filled with sparkling water, stir and serve.

NOBLE COCKTAIL.

Use mixing glass.
1 tablespoon creme de Cassis.
1 drink Bourbon whiskey.
½ glass cracked ice.
Stir, and serve.

ORANGE BLOSSOM COCKTAIL.

Use mixing glass.
1 teaspoon sugar.
⅓ orange (juice).
⅔ dry gin.
½ glass cracked ice.
Shake, strain and serve.

PICON COCKTAIL

Use mixing glass.
- ⅙ Amer picon.
- ⅙ grenadine.
- ⅔ French vermouth.
- ½ glass cracked ice.

Shake, strain and serve.

PICON EGGNOG.

Use mixing glass.
- 1 pony Amer picon bitters.
- 1 pony grenadine.
- 1 egg, fine ice.

Fill with milk, shake, strain, serve in stem glass, twist lemon peel over top.

PINK LADY.

Use mixing glass.
- ¼ lemon (juice).
- 1 teaspoon sugar.
- 1 pony grenadine.
- ⅔ drink apricot brandy.
- 1 pony cream.
- ½ glass fine ice.

Shake, strain into a corset glass, serve with straws.

PRESBYTERIAN HIGHBALL.

Use highball glass.
- 1 piece of ice.
- 1 teaspoon grenadine syrup.
- 1 drink dry gin.

Fill up with ginger ale and serve with spoon.

PRINCESS LILLIAN COCKTAIL.

Use mixing glass.

1 teaspoon white [creme de menthe.
1 teaspoon creme Yvette.
⅓ French vermouth.
⅔ dry gin.
½ glass cracked ice.

Shake, strain and serve.

POPPEY COCKTAIL.

Use mixing glass.

1 dash raspberry syrup.
3 dashes orange juice.
½ French vermouth.
½ Tom gin.
½ glass cracked ice.

Shake, strain and serve.

QUEEN COCKTAIL.

Use mixing glass.

⅓ Italian vermouth.
⅔ dry gin.
1 slice fresh pineapple.
½ glass cracked ice.

Shake well, strain and serve.

QUEANO COCKTAIL.

Use mixing glass.

1 teaspoon grenadine.
⅓ French vermouth.
⅓ Italian vermouth.
⅓ dry gin.
½ glass fine ice.

Shake, strain into an old-fashioned cocktail glass containing

1 cube of ice.
1 slice pineapple.
1 slice orange.

Serve with spoon.

REMO FIZZ.

Use mixing glass.

½ lime (juice).
1 teaspoon sugar.
1 teaspoon raspberry.
1 drink Plymouth gin.
1 pony cream.
½ glass fine ice.

Shake well, strain into glass ⅓ filled with carbonated water.

RUSSIAN COCKTAIL.

Use mixing glass.

½ orange (juice).
1 pony absinthe.

Frappe, strain and serve.

SEPTEMBER MORN COCKTAIL.

Use mixing glass.

¼ lime (juice).
1 teaspoon creme Yvette.
⅓ French vermouth.
⅔ dry gin.
½ glass fine ice.

Shake, strain and serve.

SKIN COCKTAIL.

Use mixing glass.

½ lime (juice).

1 pony creme de menthe (white).
1 drink dry gin.
½ glass fine ice.
Shake, strain and serve.

STAR COCKTAIL.

Use mixing glass.
1 teaspoon Curacoa.
1 dash aromatic bitters.
½ Italian vermouth.
½ apple jack.
½ glass cracked ice.
Stir, strain and serve, squeeze lemon peel over top.

STINGER COCKTAIL.

Use mixing glass.
⅓ creme de menthe (white).
⅔ brandy.
½ glass cracked ice.
Shake, strain and serve.

SUNSHINE COCKTAIL.

Use mixing glass.
2 dashes lime juice.
1 teaspoon creme de cassis.
⅓ French vermouth.
⅔ Cuban rum.
½ glass fine ice.
Shake, strain and serve.

THE TAXI.

Use cordial glass.
⅓ creme de menthe (white).

⅓ creme de cacao.
⅓ apricot brandy.
Each separate and serve.

TIERNEY COCKTAIL.

Use mixing glass.
¼ lime (juice).
1 dash grenadine.
⅓ Italian vermouth.
⅓ French vermouth.
⅓ Tom gin.
½ glass cracked ice.
Shake, strain and serve.

TRENCH COCKTAIL.

Use mixing glass.
1 dash aromatic bitters.
½ teaspoon grenadine.
1 drink dry gin.
1 slice of orange (fine ice).
Shake, strain in cocktail glass and serve.

WARD 8.

Use mixing glass.
2 or 3 dashes lemon juice.
1 teaspoon sugar.
1 teaspoon grenadine syrup.
1 drink whiskey.
½ glass fine ice.
Shake, strain into stem glass and serve with fruit.

CHAMPAGNE CUP.

(For Party of Six)

Use a glass pitcher.

1 pint of Apollinaris.
4 tablespoons sugar.
Dissolve well, add
1 pony Benedictine.
1 pony Maraschino.
1 wine glass brandy.
1 piece of ice.
Stir and add
3 slices of pineapple.
3 slices of orange.
Pour one quart of champagne on top, stir, serve in champagne glasses.

CLARET CUP.

(For Party of Six)

Use a glass pitcher.
1 pint of Apollinaris.
6 tablespoons sugar.
Dissolve well, add
1 pony Benedictine.
1 pony Curacoa.
1 pony Maraschino.
1 wine glass brandy, stir.
4 slices of pineapple.
4 slices of orange.
1 piece of ice.
Pour one quart of claret on top, stir, serve in champagne glasses.